

Sunday Lunch

September 2018

Soup of the day (g) (v)

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Chicken liver parfait, onion chutney, toasted croutes

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Ham Hock terrine, piccalilli, dressed salad (g)

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Goat's cheese, beetroot, pickled walnuts, micro herbs(g)

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Smoked salmon, dressed leaves, wasabi

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Compressed melon, strawberry (g)

Roast topside of Welsh Beef

Roast potatoes, root vegetable mash, tender stem, Yorkshire pudding, proper gravy

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Slow roast loin of Pork

Root vegetable mash, seasonal veg, proper gravy, apple sauce (g)

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Poached Salmon fillet

Roast Potatoes, green beans, lemon hollandaise (g)

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Battered Haddock, triple cooked chips, mushy peas, tartar sauce

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Pea and tarragon risotto, Italian hard cheese, rocket salad(g)

Vanilla panna cotta, fresh berries (g)

Lemon posset, shortbread biscuit (v) (g)

Apple crumble, vanilla custard (v)

Selection of ice creams or sorbet (g) (v)

Selection of welsh cheeses,
celery & homemade chutney

Coffee and mints

3 courses £22.50 per person

All prices include V.A.T.

Service is at your discretion.

All gratuities are shared equally between all hotel members of staff.

Food allergies - we welcome enquiries from customers who wish to know
if any meals contain particular ingredients

V denotes suitable for vegetarians **G** denotes suitable for a gluten free diet