

Dinner Menu

Chef's Homemade Soup of The Day

Chicken Liver and Brandy Parfait, Charred Ciabatta and Fruit Chutney

Sweet Melon, Pineapple and Strawberry Cocktail with Llaeth Y Llan Yoghurt and Honey Dressing

Crumbed Cenarth Brie with Walnut Salad and Cranberry Dressing

Potted Trout, Pickled Cucumber and Sour Cream with Chives



Roast Loin of Welsh Pork, Seasoning, Apple Purée, Roast Potatoes,
Sautéed Greens, Carrots and Rich Pan Gravy

Steamed Fillet of Plaice, Pembrokeshire Cheddar and Leek Mash
with White Wine and Mushroom Sauce

Fresh Pasta with Prawns,
Spinach and Lightly Spiced Tomato Sauce, Garlic Bread

Broad Bean, Garden Pea Risotto
with Blue Cheese and Crispy Vegetables

Braised Welsh Beef Steak, Mustard Mash,
Baby Onions, Mushrooms, Pancetta and Red Wine Jus



Warm Sticky Toffee Pudding with Butterscotch Sauce

Fresh Fruit Salad with Cream

Fruit Pavlova with Chantilly Cream

Vanilla Cheesecake with Berry Compote

A Selection of Welsh Cheese and Biscuits