
Sample Sunday Lunch Menu

2 Courses at £20.50 ~ 3 Courses at £25.50

Starters and Soups

V ~ Heritage Vegetable Soup,

rosemary croutons

or

Farmhouse Pâté with Mesclun Salad,

Cumberland sauce and toast

or

King Prawns with American Cocktail Sauce

*set on a colourful lettuce and tomato medley
with prawn crackers and grain mustard dressing*

or

V ~ Pant-Ysgawn Goat Cheese and Tomato Tart

with rocket salad, Balsamic infused

or

Graved Lax

*marinated in Gin and citrus – beetroot juice,
cured with dill, juniper berries, Demerara sugar and rock salt,
toast and mustard – horseradish dip*

or

San Danielle Ham and Honeydew Melon

with Grissini

Mains

Roast Sirloin of Welsh Beef with Yorkshire Pudding

or

Roast Leg of Black Mountain Lamb with Thyme and Honey Sauce

or

Slow Roasted Loin of Pork

Stuffed with Apricots and Prunes in Cider Gravy

or

Chicken Breast

with Perl Wen cheese and chicken mousse filling

or

Pan Fried Salmon Steak “Hollandaise”

... all served with roast potatoes and a rich bouquet of seasonal vegetables

or

V ~ Shallow-fried Glamorgan Sausages

on wilted greens with tomato sauce and new potatoes

Sample Sunday Lunch Menu
2 Courses at £20.50 ~ 3 Courses at £25.50

Puddings

Plum Crumble

*baked in an almond crumble,
custard or vanilla ice cream*

or

Chocolate Mousse with Mango Coulis

and raspberry cream in a chocolate basket

or

Original Austrian Apple Strudel

with custard or vanilla ice cream (contains nuts)

or

Rich Bread and Butter Pudding

*with raisins soaked in dark rum, nutmeg and cinnamon
and served with warm custard or bourbon vanilla bean ice cream*

or

Steamed Toffee Pudding

vanilla ice cream

or

Grand Marnier Brulé

orange segments, chocolate brownies

or

Selection of Locally Produced Ice Creams:

*with your choice of toppings:
chocolate sauce, strawberry or mango coulis*

or

Selection of Welsh Farmhouse Cheese

with quince cheese, fruit and biscuits