

Illtud's Easter Sunday Menu

SUNDAY, 20th APRIL 2025
2 COURSES £ 24.50 OR 3 COURSES £ 30.50

STARTERS AND SOUPS

Creamed Asparagus Soup
with poached egg and alfalfa sprouts

V ~ Pant-Ysgawn Goat Cheese and Tomato Tart
with rocket salad, Balsamic infused

Smoked Scottish Salmon
with horseradish cream, capers, chopped red onions and toast

“Welsh Dragon Pâté”
*potted, chopped lamb's liver, red chillies and herbs
with orange and brandy flavoured cranberry sauce,
red onion and orange salad, toast*

Potted North Atlantic Shrimps and Crab Meat
served with two cocktail sauces, watercress and toast

MAIN COURSES

Honey glazed and baked Easter Ham, Madeira Sauce

Roast Prime Beef Sirloin, Port Wine Sauce

Rolled Lamb Leg, Thyme and Honey Sauce

Oven Roasted Honey Glazed Whole Poussin

Pan Fried Salmon Steak “Hollandaise”

*... all of the above mains are served with Yorkshire pudding,
honey glazed and herbed roast potatoes, seasonal and roasted vegetables*

V ~ “Glamorgan Crumble”
*leek, carrot and cheddar bake
on creamy button mushrooms sauce,
grilled cherry tomatoes*

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PUDDINGS

New York Style Cheese Cake

strawberry coulis and vanilla ice cream

Illtud's 216 Berry Trifle

*a rich trifle with custard, berries and Amaretti cookies,
with whipped cream, toasted sliced almonds and pomegranate seeds*

Grand Marnier Brûlée

with orange segments and chocolate brownie

Plum Crumble

baked in an almond crumble with custard or vanilla ice cream

Chocolate Mousse

*made of Callebaut Belgian chocolate
with mango coulis and raspberry cream in a chocolate basket*

Selection of Welsh Farmhouse Cheese

*St Illtyd, Perl Las, Perl Wen and Pant-Ysgawn goat's cheese
with grapes, quince cheese and biscuits*

Selection of Locally Produced Ice Creams

*Cornish style vanilla, chocolate, strawberry & cream or lemon meringue
with your choice of toppings: coffee curls, chocolate sauce,
strawberry or mango coulis and roasted almonds*

