

**Easter Lunch Menu - Sunday 12<sup>th</sup> April 2020**

**Starter**

**Soup of the Day**

*Served with spiced croutons and crusty bread*

**Chicken liver pate**

*With toasted brioche and home-made chutney*

**Welsh Cheese and leek tart**

*Served with pear chutney mixed salad and balsamic glaze*

**Salmon Tian**

*Served with orange segment and sweet chilli sauce*

**Main Course**

**Welsh beef**

*Roast potatoes, seasonable vegetables, Yorkshire pudding and rich roast pan jus*

**Roast leg of Lamb**

*Served with roast potatoes, mint pea puree, seasonal vegetables and port and rosemary reduction*

**Herb crusted Cod loin**

*Served on a bed of capers crushed potatoes, with seasonal vegetables and tomato, caper and basil sauce*

**Pan fried Chicken breast**

*Stuffed with cheddar cheese and mixed herbs, with mash potato, red cabbage compote, seasonal vegetables and tarragon and cream sauce*

**Mushroom Tagliatelle**

*Served with a rich vermouth and cream sauce with parmesan shavings*

**Pomme Anna (Vegan)**

*Roasted Mediterranean Vegetables spiced tomato and coriander sauce*

**Dessert**

**Strawberry Pavlova**

*Served with vanilla cream and strawberry coulis*

**Chocolate Tart**

*Served with chocolate parfait and chocolate tuille*

**Blackcurrant and Vanilla Mousse (vegan)**

*On a biscuit base and topped with a blackcurrant compote*

**Selection of welsh and continental cheese**

*Savory biscuits and chutney*

2 Courses – £21.95 per person

3 Courses - £24.95 per person