

Mother's Day Sunday Lunch
Served between 12.00 and 2.00pm

Starter

Leek and potato soup

With homemade crusty bread.

Duck confit ballantine

Served with stir fried vegetables and glazed cherry.

Salmon Tian

Poached salmon mix with cream cheese, tarragon, lemon zest. Served with smoked salmon, orange segments and sweet chilli sauce.

Sun dried tomato and peppered cheese tart

Served with a crisp mixed leaf salad and red onion chutney.

Avocado and Tomato Tian (vegan)

With a balsamic glaze

Main Course

Roast Welsh beef

With creamy mashed potatoes, classic roasties, seasonable vegetables, Yorkshire pudding and a rich pan jus.

Roast loin of pork

With spring onion mashed potatoes, classic roasties, seasonal vegetables, apple coulis, cider cream and sage sauce.

Chicken breast stuffed with goats' cheese

Wrapped in parma ham and served with dauphinoise potato, red pepper coulis, turned courgettes and butternut squash sauce.

Pan fried sea bass

Served on a bed of nicoise salad, orange segments and caper dressing with a soft quail's egg.

Vegan Shepherd's Pie

Served with seasonal vegetables (**vegan**)

Dessert

Strawberry Pavlova

Served with vanilla ice cream and topped with fresh strawberries.

Vanilla cheesecake

Served strawberry coulis and vanilla tuille.

Lemon drizzle cake

Served with vanilla ice-cream, lemon curd and vanilla tuille.

Selection of welsh and continental cheese

Savory biscuits and beetroot chutney.

Choc Fudge Cake and vegan ice cream (vegan)

2 courses £21.95 or 3 courses £24.95