

**Dinner Menu**

**Starter**

**Soup of the Day**

Served with spiced croutons and crusty bread   
  
  
**Carpaccio of Welsh beef**

With tomato and basil pannacotta served with a parmesan tuille, crispy shallots

and caper dressing

**Salmon and Goats cheese Ravioli**

Served with rich lobster bisque and parmesan shaving   
  
  
**Duck Terrine**

Served with beetroot coulis, Halen Mon tuille and toast

**Welsh cheese and leek pate**Served with pear coulis and toasted brioche

**Thai fishcake**Sweet chili sauce, coriander salad



**Main Course**

**Duo of Beef**

Braised brisket of beef served with mini cottage pie, dauphinoise potato, Chantenay

Carrots, horseradish cream and beef jus

**Roast Salmon Fillet with pistachio**

Served with saffron and dill potato, shallots, sautéed king prawns and

Tarragon and cream sauce

**Shoulder of Anglesey Lamb**Slow braised lamb shoulder cannon wrapped in parma ham, served with mash potato

Red cabbage compote, beetroot coulis, green beans and port reduction

**Chicken Ballotine**

Chicken breast stuffed with Goats cheese wrapped in Parma ham and served with dauphinoise potato

Red pepper coulis, turned courgettes and butternut squash sauce  
  
  
**Duo of Pork**

Pork tenderloin marinated in lemon zest and oregano, served with a ham hock and apple pie,

Boulangere potato, pan fried savoy cabbage and cider, and a sage and cream sauce

**Vegetarian Assiette**

Roasted pepper and Mediterranean lasagne, Parsnip and mushroom cannelloni and basi

And olive polenta cake with pear chutney and garlic sauce

**From the Grill – choose your favourite….**

10oz Ribeye Steak

10oz Rump Steak

10oz Sirloin Steak

Served with mushrooms, tomatoes, hand cut chips and onion rings



Dessert

**Apple Bakewell tart**

Served with vanilla ice cream and strawberry coulis

**Gooey Chocolate Brownie**

Served with chocolate ice cream, strawberry coulis and chocolate tuille

**Bread and butter pudding**

Served with vanilla ice cream, vanilla tuille and custard coulis

**Plum tart**

Spice plum crumble tart served with creme anglaise

**Glazed Sicilian Lemon Tart**

Served with raspberry sorbet, raspberry coulis and vanilla tuille

**Selection of welsh and continental cheeses**Savory biscuits, house chutney   
  
  
2 Courses £27.95  
3 Courses £32.00

Chicken staff pepper

Chicken staff with roast pepper served in a top of mash potato with seasonal vegetables and tarragon creamy sauce