

Mother's Day Lunch - Sunday 31st March 2019

Starter

Leek and Potato Soup with homemade crusty bread

Duck confit ballantine, stir fried vegetables, glazed cherry

Peppered mackerel with lemon zest and cream cheese served with toasted brioche

Sun dried tomato and peppered cheese tart mixed leaf salad, red onion chutney

Main Course

Roast Welsh beef with creamy mashed potatoes, roasties, seasonable vegetables, Yorkshire pudding and rich roast pan jus

Roast loin of pork with spring onion mashed potatoes, 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 nicoise salad, orange segment and caper dressing with a soft quail's egg

Mushroom tagliatelle, watercress salad, parmesan shavings (V)

Dessert

Strawberry pavlova, vanilla cream and fresh strawberries

Vanilla cheesecake, strawberry coulis, vanilla tuille

Lemon drizzle cake, Vanilla ice cream, lemon curd, vanilla tuille

Selection of Welsh and continental cheese, savory biscuits and beetroot chutney

2 Courses - £21.95

3 Courses - £24.95