



Sunday March 27th 2022

Leek & Potato Soup

Herb & Garlic Croutons, Truffle & Chive Oil

Smoked Salmon & Cream Cheese Terrine

Sweet Pickle Cucumber, Bread Wafers

Chicken Liver & Brandy Parfait

Plum Chutney, Toasted Brioche, Dressed Salad

Gruyere & caramelised onion tart

Organic Primrose farm leaves & red wine dressing



Traditional Slow Roasted Beef

Pan-Fried Corn Fed Chicken Breast Supreme

Roasted Leg of Lamb

Pan Fried Fillets of Seabass

Mixed Seafood Cassoulet, Wild Garlic Pesto

Wild Mushroom Vincisgrassi

Wild Mushrooms Fresh Pasta Lasagne, Cream & Truffle Oil Veloute

All Served with a Selection of Seasonal Vegetables, Yorkshire pudding,
Roast Potatoes



Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Apple & Rhubarb Crumble

Vanilla Crème Anglaise, Vanilla Ice Cream

Fresh Fruit Pavlova

Chantilly Cream, Forest Fruits Compote, Red Berry Coulis

Sugar Glazed Lemon Tart

Raspberry Sorbet, Candied Lemon

Welsh Cheeseboard – Supplement £2.50

Perl Las, Organic Caerphilly, Perl Wen, Quince Jelly, Crackers, Grapes

Trio of Ice Cream

Strawberry, Vanilla, Chocolate



Welsh Filter Coffee – Supplement £4.50

Homemade chocolate truffles