



Restaurant & Boutique Accommodation

Sample Dinner Menu

Starters

Carrot, Apple and Celery Soup with Greek Yoghurt and Golden Oregano

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Pan seared Scallops with Black Pudding and Minted Pea Puree

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Refreshing light Summer Salad
with Mango and Strawberries and a Raspberry - Balsamic Dressing

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Penderyn & Chilli scented Chicken Liver Pate with Bell Pepper and Mango Chutney

*

Smoked Salmon and Beetroot Risotto with Parmesan Crisp

Main Courses

Honey, Mustard and Herb crusted Rack of Welsh Lamb served on Creamy Leek & Potato Gratin
with Blackberry Reduction

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Oven baked Chicken Roulade
stuffed with Perl Las, Spinach and Bacon on Sweet Potato Puree with Almond-Cream Sauce

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Pork Medallions with Apple and Sage Sauce on Coarse Grain Mustard Mash

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Pan seared Filet of Bass with Tomato and Courgette Salsa and Lime Butter Sauce with New Potatoes

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Stuffed Butternut Squash Roulade served with Quinoa and Hungarian style Paprika Sauce

All dishes above are accompanied by Market Vegetables of the Day

Desserts

Mango and Raspberry Eton Mess

*

Chocolate & Vanilla Cheese Cake with Chantilly Cream and Vanilla Crumble

*

Choice of Welsh Cheese
with crisp Crudities, Home-made Chutney
and Cradoc Savoury Crackers

Two Courses £27.95 ** Three Courses £34.95

Various Liqueur Coffees or Chocolates £5.50