



## Sunday 6<sup>th</sup> June 2010

French Onion Soup with a Blue cheese Croute  
Medley of Sea Food Salad with Lemon, Thyme & Olive Oil  
Selection of Cured Italian Meats with Olives & Ciabatta Bread  
Deep fried Calamari with Sweet Chilli Dipping Sauce  
Pea & Mint Soup with Crispy Pancetta  
Salmon Fishcakes served with Sweet Chilli Jam  
Duck Terrine wrapped in Parma Ham served with Spiced Apple Chutney & Granary Toast  
Curried Cod Chowder with fresh Cream, Chives & Chunky Croutons (V)  
Char Grilled Vegetable Lasagna with Pesto & Haloumi

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Roast Chicken with Stuffing & Pigs in Blankets  
Roast Sirloin of Beef & Yorkshire Pudding  
Roast Welsh Lamb with Apricot & Walnut Stuffing  
Slow Cooked Belly of Pork with Apple sauce, Black Pudding & Cider Jus  
Pan Fried Duck Confit with Red Wine Sauce  
Beer Battered Haddock with Homemade Chips & Mushy Peas  
Chargrilled Chicken Caesar Salad with Crispy Bacon, Ciabatta Croutons & Parmesan Shavings  
Trehale Farm Wild Boar Sausages with Red Onion Marmalade  
Pan Fried Fillet of Sewin with Almond & Lemon Butter  
Roast Fillet of Salmon with Citrus Hollandaise  
Homemade Lasagna with Green salad  
Pan Fried Skate Wing with Lemon Caper & Parsley Butter  
King Prawn & Chorizo Spaghetti in a rich Tomato Sauce with Parmesan Shavings  
Thai Green Salmon Curry with White Rice & Tomato & Onion Salad  
Chicken Cacciatore in a Tomato, White Wine Olive & Herb Sauce served with White Rice  
**All Main Courses are served with a selection of seasonal vegetables**

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Strawberry Bavaois with Rhubarb Compote  
Lemon & Lime Cheesecake with Orange Sauce  
Mango, Strawberry & Pineapple Pavlova with Cream & Fruit Coulis  
Profiteroles with Coffee Ice Cream & Warm Chocolate Sauce  
Chocolate Truffle Cake with an Orange Anglaise  
Lemon Tart with Shortbread biscuit and Raspberry Coulis

Selection of Ice-creams inside a Brandy Snap Basket

Selection of Welsh Cheeses with Grape Chutney & Crackers

**Main Course £9.50 ~ 2 Courses £13.50 ~ 3 Courses £16.50 including 17.5% VAT**

### COFFEES & TEAS

£2.25 Freshly Ground Coffee, £2.25 Cappuccino, £2.25 Latte, £1.50 Single Espresso

£1.95 Double Espresso, £4.50 Irish coffee, £5.00 Liqueur Coffees, £1.95 Tea, £1.95 Herbal Teas

All Coffees and Teas served with Homemade Fudge

Please note that some of our desserts contain nuts.

If you have a nut allergy please speak to a member of staff