

Sunday 22nd January 2012

starters...

twice bake goats cheese souffle

herb crusted pant ys gawn goats cheese served with hot beetroot salad & toasted brioche **(V)**

grilled lamb kofta skewers with mint & honey yoghurt and salad leaves

pan fried mushrooms served on toasted brioche with a soft poached egg and wholegrain mustard hollandaise **(V)**

chicken liver & port parfait served with apple & saffron chutney & granary toast

tomato & red pepper soup with fresh cream & chives **(V)**

trio of melon with soft fruit platter raspberry sorbet and mango passion fruit sauce

tempura king prawns with garlic aioli & green salad

...mains

roast chicken with sage, onion & sausage meat stuffing & pigs in blankets

slow roast organically reared little treffgarne welsh black beef & herby yorkshire pudding

roast pepper on a leek & par las welsh blue cheese risotto **(V)**

pan fried duck confit with a blackberry & port sauce

venison, gwaun valley ale & wild mushroom suet pudding with gravy

beef madras with rice, naan bread & poppadum **(hot)**

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES

desserts ...

buttermilk panacotta with plum compote and shortbread biscuits

pavlova with cream and mang passion fruit

lemon tart on a shortbread base with fresh raspberries & coulis

profiteroles with cream & butterscotch sauce

selection of ice creams served in a brandy snap basket

selection of welsh cheeses with crackers & grape chutney

PLEASE NOTE THAT SOME OF OUR DESSERTS CONTAIN NUTS. IF YOU HAVE A NUT ALLERGY PLEASE SPEAK TO A MEMBER OF STAFF

Main Course £9.95

2 Courses £13.95

3 Courses £16.95

including 20% VAT

coffees and teas...

£2.40 **FRESHLY GROUND COFFEE**

£2.60 **CAPPUCCINO**

£2.60 **LATTE**

£2.10 **TEA/HERBAL TEAS**

£4.50 **IRISH COFFEE**

£5.00 **LIQUEUR COFFEES**

£1.60 **SINGLE ESPRESSO**

£1.95 **DOUBLE ESPRESSO**

...all coffees and teas served with wolfscastle country hotel homemade fudge