



st davids day
thursday march 1st 2012

on arrival.....

savoury welsh cake with salt duck and soft boiled quail's egg
mini welsh rarebit

glamorgan sausages with herb salad and sweet tomato pickle
little treffgarne farm welsh lamb broth with pearl barley served with
llangloffan cheese
savoury welsh pikelets with smoked bethesda bacon
allt yr afon smoked monkfish with a laverbread and ginger beurre blanc
and leek fritters

pan fried salmon with pembroke sauce, cucumber salad and watercress
saddle of little treffgarne farm lamb with honey, garlic and rosemary
stuffing
slow cooked belly of bethesda belly pork with black pudding and welsh
cider sauce
pant ysgawn goats cheese with hazelnut crust, beetroot relish and
watercress (V)

all served with potato and onion cake, leeks and honeyed carrots

bara brith butter pudding with ginger plums and custard cream
welsh pikelets with local honey ice cream and vanilla rhubarb compote
elderflower pannacotta with lemon tuile biscuits and fresh raspberries
selection of local cheeses with grape chutney, grapes, crackers and
celery

£21.50 p.h. (club members £19.50 p.h.)