

# PEACOED

HOUSE ESTATE • CARDIFF

## STARTERS

Tear & Share Garlic Bread & Rosemary Focaccia with a Hot Cheddar Dip

Selection of Homemade Soups

Chunky Tomato & Rosemary served with a Cream Swirl

Vegetable Cawl

French Onion served with a Cheesy Croûton

Leek & Potato

all served with baskets of Warm Rolls & Welsh Butter

Creamy Garlic Mushrooms with a Puff Pastry Hat

Ardennes Pate served with a Beetroot Relish & a Crisp Baby Leaf Salad (£1.50 supplement)

Haddock & Mozzarella Fishcake (£1.50 supplement)

Toasted Focaccia & Sourdough Bread, Olives & Hommous  
served with Balsamic Vinegar & Olive Oil

Fresh Melon Melba Bowl garnished with Peach & Raspberries



## MAINS

Mother's Traditional Roast

(Beef, Chicken, Pork or Turkey with appropriate accompaniments)

Beef Wellington with a difference

(a modern take on a traditional dish)

Beef & Pâté rolled & topped with a Puff Pastry Hat & served with a Madeira Sauce

An Entrecôte of Pork French trimmed & served in a Cider & Apple Cream Sauce

A Roulade of Chicken filled with a Wholegrain Mustard & Leek Stuffing  
served with a Creamy Mushroom Sauce

Braised Welsh Beef Steak served in a Rich Red Wine Sauce

Chicken Breast marinated in Balsamic Vinegar & Garlic served with a Delicate Jus

Mediterranean Vegetable Wellington served with a Tomato & Basil Sauce (V)

Three Bean Smoky Chilli (Vegan)

all meals are accompanied by three seasonal vegetables & two potato dishes



## DESSERTS

Raspberry & White Chocolate Roulade with a Rosette of Cream

Apple Pie served with Cream or Hot Custard

Sticky Chocolate Fudge Cake with a Rosette of Cream

Tangy Lemon Tart served with Crème Fraise

Traditional Vanilla Cheesecake served with a Compote Topping of your choice  
(Strawberry, Toffee, Raspberry or Salted Caramel)

Individual Sponge Pudding  
(Jam, Spotted Dick, Sticky Toffee)  
served with Hot Custard



Tea, Coffee & After Dinner Mints