

# PEACOE

HOUSE ESTATE • CARDIFF

## STARTERS

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

Selection of Homemade Soups  
Chunky Tomato & Rosemary served with a Cream Swirl  
Vegetable Cawl  
Leek & Potato

or

a Trio of Soups (£1.50 Supplement)

All served with baskets of Warm Rolls & Welsh Butter

Creamy Garlic Mushrooms with a Puff Pastry Hat

Farmhouse Paté

served with a Beetroot Relish and a Crisp Baby Leaf Salad (£1.50 Supplement)

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

Honey & Soy Chicken Skewers

served on a bed of Rocket with a Balsamic Dressing and Sesame Seeds

Poached Pear, Perl Las & Pecan Salad

served with a Mustard & Honey Dressing (£1.50 Supplement)



## MAINS

Mother's Traditional Roast

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

An Entrecôte of Pork French trimmed and served in a Cider & Apple Cream Sauce  
or Brandy & Peppercorn Sauce

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

Festival Chicken

(Supreme of chicken with a spicy apricot & liqueur sauce)

Braised Welsh Beef Steak

served in a Rich Red Wine Sauce

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

Vegetable Timbale & Arrabiata Sauce  
(Soft Brown Rice with Red Peppers and Mediterranean Spices in a Sundried Tomato Sauce)

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



## DESSERTS

Raspberry & White Chocolate Roulade  
with a Rosette of Cream and Raspberry Couli

Cappuccino Roulade  
with a Rosette of Cream and Dusting of Coco Powder

Chocolate Fudge Cake with a Pouring Cream

Tangy Lemon Tart  
served with Crème Fraise

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

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

Orange & Passionfruit Tart served with a Rosette of Cream  
Irish Cream Profiteroles with Toffee Sauce



Tea, Coffee & After Dinner Mints