



Winter Weekend, Summer & Christmas Menu

Starters

Tear & share garlic bread & rosemary focaccia
served with a hot cheddar dip

Selection of homemade soups
chunky tomato & rosemary with a cream swirl,
vegetable cawl, leek & potato, french onion or trio
of soups*
served with a warm bread roll & welsh butter

Garlic mushrooms
with a puff pastry hat

Farmhouse paté*
served with a beetroot relish & a crisp baby leaf
salad

Toasted focaccia & sourdough bread,
olives & houmous
served with balsamic vinegar & olive oil

Honey & soy chicken skewers*
served on a bed of rocket with a
balsamic dressing & sesame seeds

Poached pear, perl las & pecan salad*
served with a mustard & honey dressing

Sourdough bread, olives & houmous (Ve)
served with balsamic vinegar & olive oil

Vegetable spring rolls (Ve)
served with a dressed side salad & sweet chilli
sauce

Main Course

Main mother's traditional roast
beef, chicken, pork, or turkey

An entrecôte of pork french trimmed
served in a cider & apple cream sauce
or brandy & peppercorn

Chicken roulade*
A roulade of chicken filled with a wholegrain
mustard & leek stuffing served with a creamy
mushroom sauce

Festival chicken
supreme of chicken with spicy apricot & liquor
sauce

Braised welsh beef steak*
served in a rich red wine sauce

Chicken breast
marinated in balsamic vinegar & garlic with a
delicate jus

Country vegetable pie (Ve & GF)
individual pie filled with country vegetables &
topped with puff pastry

Lentil & kale wellington (Ve)
a rich blend of red lentils & kale in a flaky puff
pastry

all meals are accompanied by three seasonal
vegetables roast potatoes & baby new potatoes &
a traditional or vegetable gravy

Dessert

Tangy lemon tart
served with crème fraîche

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

Traditional cream profiteroles
with chocolate sauce

Raspberry & white chocolate roulade (GF)
with a rosette of cream and raspberry coulis

Chocolate fudge cake (GF & DF)
with a pouring cream

Tea, coffee & after dinner mints

*(£1.50 supplement)