



Winter Midweek Menu

Starters

Leek & potato soup

Chunky tomato & rosemary soup
with a cream swirl

Farm house paté*
served with a beetroot relish, crisp baby leaf salad

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

served with a warm bread roll & welsh butter

Main Course

Mothers traditional roast
beef, chicken, pork or turkey with accompaniments

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

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

Lentil and kale wellington (VE)
a rich blend of red lentils and kale
wrapped in a flaky pastry

served with three seasonal vegetables
roast & new potatoes
traditional or vegetable gravy

Dessert

Tangy lemon tart
served with a crème fraiche

Traditional vanilla cheesecake
served with a fruit coulis and cream rosette

Chocolate fudge cake (GF & DF)
with pouring cream

Black current delice (GF & VE)

Tea, coffee & after dinner mints

*(£1.50 supplement)