

# PEACOE

HOUSE ESTATE • CARDIFF

## Starters

Chicken liver pate, greens, chutney  
Spicy parsnip soup, crème fraiche and coriander (v & gf)  
Cream of vegetable soup (vg & gf)  
Cream and black pepper mushrooms, French bread crouton  
Goats cheese tartlet, roasted beetroot, salad  
Smoked salmon, asparagus and lemon mayo (gf)

All starters are served with fresh bread and Welsh butter

## Main Courses

Classic roast - topside of beef with Yorkshire pudding or roast loin of pork, crackling  
Served with roasted potatoes, symphony of veg, and red wine jus  
Chicken breast, bonne femme, potato cake, green panache (gf)  
Braised beef, horseradish mash, roasted root veg, beef dripping sauce (gf)  
Mediterranean vegetable parcel, herb potatoes, gravy (vg)

## Desserts

Lemon tart, raspberries (vg & gf)  
Apple crumble with whiskey custard  
Classic crème brulee (gf)  
Sticky toffee pudding and vanilla custard  
Chocolate brownie with Chantilly cream, strawberries (vg & gf)

## Evening Options

Pizza buffet  
Chicken curry, rice and chips  
Sandwich buffet