

Sample Three Course Sunday Lunch Menu

Smoked Salmon and Crayfish on Dressed Rocket Leaves with Lemon and Dill Dressing

Grilled Goats Cheese on a Garlic Croute with Vine Tomato and Red Onion Salad

Chicken Liver and Brandy Pate on a Small Leaf Salad with Wholemeal Toast

Cream of Leek and Potato Soup

Beef Consommé with Sherry

Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce

Slow Roasted Shoulder of Aberdovey Lamb with Caper Sauce and Rosemary Jus

Baked Delice of Red Sea Bream on Tomato, Prawn and Fennel Ragout

Fresh Seared Swordfish Steak on Beetroot, Walnut and Cumin Seed Salad

Baked Stuffed Courgettes with Cous Cous, Feta Cheese, Chilli and Cherry Tomato

Selection of Cold Meats or Seafood Served with Mixed Salad

Roasted Potatoes and Parsley New Potatoes

Panache of Vegetables

Chocolate and Orange Marquise with Savoy Chocolate Sauce

Shiraz and Star Anise Poached Pear on Blueberry and Cassis

Baked Vanilla Cheesecake with Fresh Raspberries

Egg Custard Tart with Fruit Coulis

Ice Cream Coupe Edna May

Various Deluxe Ice Creams or Sorbets

Selection of Fresh Fruits from the Basket

Selection of Welsh and Continental Cheese with Biscuits

HOT SWEETS OF THE DAY

Apple & Blackberry Crumble with Vanilla Ice Cream

Baked Rice Pudding with Plum & Blackberry Compote

