

TREFEDDIAN SUNDAY LUNCH

STARTER

Roasted Red Pepper and Parmesan Quiche, Homemade Chutney and Mixed Leaves

Chicken Liver, Garlic and Port Parfait, Mixed Leaves and Wholemeal Toast

Cajun Spiced Cornfed Chicken on Spiced Cous Cous and Apricot Mustard Sauce

Roast Sweet Potato and Rosemary Soup

MAIN COURSE

Roast Sirloin of Welsh Beef, Yorkshire Pudding and Horseradish Sauce

Roast Loin of Pork with Sage and Onion Seasoning and Apple Sauce

Seared Marinated Swordfish in Garlic, Chilli and Soft Herbs with Coriander and Sunblushed Tomato Hummus

Steamed Fillet of Sea Bass, Asparagus Spears and Beurre Blanc Sauce

Baked Butternut Squash, Almond and Lentil Wellington

Roast Potatoes and Parsley New Potatoes

Honey Roasted Parsnip and Carrots

Cauliflower and Broccoli Bake

DESSERT

Raspberry Frangipane Tart with Crème Fraîche and Fruit Coulis

Dark Belgian Chocolate, Orange & Griottine Cherry Pot with Shortbread Biscuit

Banoffee Cream Pie with Coffee Ice Cream

Lemon Meringue Pie with Fruit Coulis

Apple and Plum Crumble with Custard

Selection of Welsh and Continental Cheese with Biscuits

Menu