

❖ Celebration Gourmet Table D'Hote Menu ❖

Smoked Chicken and Bacon Salad with Horseradish.

Peppers, Cucumber, Olives and Feta Salad (V).

Chef's Soup of the Day (V).

Smoked Salmon and King Prawns.

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Grilled Sea Bass with Prawns and Lemon Butter.

Slow Roast Sirloin of Welsh Beef with Red Wine Gravy.

Leg of Welsh Lamb with Port and Cranberry Jus.

Terrine of Chicken and Ham with Wild Mushroom Sauce.

Spinach and Seasonal Vegetable Cannelloni (V).

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Roast and Dauphinoise Potatoes, Seasonal Vegetables and Salad (V).

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Meringue Nests with Berries and Drambuie Cream.

Warm Chocolate Fudge Gateaux.

Chocolate Profiteroles

Apple and Ginger Crumble.

Welsh Cheeseboard.

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Fresh Ground Roast Coffee

**£22.95 per person** including VAT

❖ Celebration Luxury Table D'Hote Menu ❖

Prawns and Melon with Vinaigrette Salad.

Chef's Soup of the Day (V).

Beetroot, Tomato, Basil and Mozzarella Salad (V).

B.B.Q. Ribs of Pork.

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Oven Baked Cod Loin

with Cajun Peppers and Lemon Cream.

Pork Tenderloin with Green Peppercorn Sauce.

Roast Dinner of your choice.

Pan Fried Chicken Breast Au Gratin with Wild Mushrooms.

Baked Avocado with Cream Cheese and Tomato Salsa (V).

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Seasonal Vegetables, Selection of Potatoes and Salads (V).

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Sticky Toffee Pudding.

Vanilla Cheesecake with Strawberries.

Fresh Fruit Salad, Vanilla Ice Cream and Kirsch Cream.

Welsh Cheeseboard.

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Fresh Ground Roast Coffee

**£18.95 per person** including VAT