

***Mother's Day Lunch March 31<sup>st</sup> 2019***

**Leek & Potato Soup**

*Tarragon Oil, Crispy Greens*

**Pressed Ham Hock Terrine**

*Apple Compote, Dressed Leaves, Toasted Croutes*

**Poached & Smoked Salmon**

*Charred Asparagus, Caviar Dressing*

**Salad of Toasted Perl wen Brie**

*Cranberry chutney, Walnut Dressing*

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**Traditional Roast Local Beef**

*Yorkshire Pudding, Braised Red Cabbage*

**Stuffed Braised shoulder of Lamb**

*Parsley Mash, Lamb Sausage, Red wine & Rosemary Jus*

**Roast Breast & Leg of Chicken**

*Stuffing, Chipolata, Thyme Gravy*

**Grilled Fillet of Haddock**

*Creamed Greens, Parsley & Chive Fishcake*

**Roasted Mediterranean Vegetable Tart**

*Ratatouille, Red Pesto Dressing, Feta Cheese Crumble*

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**Strawberry & Raspberry "Eton Mess"**

*Iced Strawberry Parfait, Raspberry ripple Cream, Meringue*

**Baked Chocolate Ganache**

*Orange Shortbread, Ginger Biscuit Cream*

**Caramelised Lemon Tart**

*Freeze Dried Raspberry, Red berry Sorbet*

**Trio of Welsh Cheeses**

*Onion Chutney, Celery, Apple & Biscuits*

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*Tea, Coffee & Homemade Shortbread*

If you have any allergy or dietary requirements please ask a member of staff for assistance

2 course £17.95, 3 course £21.95