



Easter Menu

Starters

Homemade soup of the day, fresh baked bread (LGA, DFA, Ve)

Home cured salmon, apple and fennel slaw, horseradish crème fraiche (LGO, DFA)

Pork and apple terrine, house chutney, brioche, micro herbs

Jerusalem artichoke tartlet, artichoke cream, watercress, pickled red cabbage (DFO)

Mains

Roast topside of Welsh beef, Yorkshire pudding (LGA)

Roast turkey crown, sage and onion stuffing (DFO, LGO)

Leg of Welsh lamb, pea + mint puree (DFO, LGA)

Purple potato nut roast, tarragon cream (Ve, LGO)

All main courses are served with roast potatoes, carrot and swede mash, roasted cauliflower, Braised red cabbage and buttered broccoli.

Desserts

Apple and berry crumble, crème anglaise

Triple chocolate brownie, milk ice cream, praline (LGO)

Lemon Tart, Italian meringue, macerated raspberries

Rum infused pineapple, lime and coconut cream, micro mint (Ve, DFO, LGO)

2 courses £24.95

3 courses £31.95

