

Watkins & Co Restaurant

£25.00 per person inclusive of 20% VAT

Starter – soup - main course - dessert and coffee

**Please mix & match from this
or Daily Special Menu**

Served from 6.30pm – 9.30pm
(9.00pm Sunday and Bank Holiday)

To Start

Galia melon

orange sorbet – berry compote (v&g)

Breaded deep fried brie wedge

beetroot salad (v)

Smooth chicken liver pate

damson plum & onion chutney – crostini

Chicken spring rolls

Asian slaw – Szechuan barbecue sauce

Crayfish fritter

American cocktail sauce (g)

Roasted asparagus wrapped in pancetta

parmesan & garlic butter (g)

Black pudding salad

lemon mustard sauce

Salmon & prawn fishcake

cucumber relish

Smoked salmon (supplement £2.75)

red onion – capers (g)

To Follow

Homemade soup

Please refer to daily special menu for today's soup

Main Courses

Roast chicken

sage & onion stuffing – chipolata – sautéed vegetables – roast potato – cranberry sauce

King prawn curry

basmati rice - poppadom

Grilled seabass

garlic crushed peas – sweet potato fries

Pan fried salmon

spinach & strawberry salad – balsamic glaze – sweet potato fries (g)

Escalope of chicken topped with bacon & smoked cheese

mushroom sauce – spring onion crushed potatoes – steamed broccoli (g)

Braised lamb shank

rosemary boulangere potatoes – chantenay carrots & peas - redcurrant jus (g)

8oz Rib eye steak

(fat runs throughout) sautéed green vegetables – mashed potato – red wine sauce (g)

8oz fillet steak – £5.50 supplement

sautéed green vegetables – mashed potato – red wine sauce (g)

Chicken & bacon Caesar salad

Vegetarian option available upon request

Main course are all served as described but mash, new potatoes or chips can be added

Homemade Desserts

Banana syrup cake

honeycomb crunch ice cream – toffee sauce (v)

Meringue roulade

filled with lemon curd & Chantilly cream raspberry coulis (v&g)

White chocolate & strawberry cheesecake

fruit coulis

Vanilla panna cotta

berry compote (g)

Poached pineapple in orange syrup

orange sorbet (v&g)

Pear & almond tart

Chantilly cream (v)

Sticky toffee pudding

toffee sauce – vanilla ice cream (v)

Vanilla ice cream – chocolate sauce (v&g)

Cheese selection – Stilton - Welsh Cheddar (black bomber)

Caws Y Fenni - assorted biscuits

Coffee

Kindly help yourself to coffee/tea in the lounge
Tea/coffee served in restaurant - £2.10 supplement

**Our bread and desserts are
freshly made each day by
pastry chefs, Alison & Christine**

Please note that some of the above meals may contain allergens.
If you have any food allergies please speak to the company representative as not all items are listed
All major allergens are present in our kitchen & we cannot rule out trace contamination