

**£25.75 per person** inclusive of 20% VAT (minimum charge per person)

**Starter – soup - main course - dessert and coffee**

**To start**

**Galia melon** – orange sorbet – berry coulis (v&g)

**Chicken liver pate** – plum chutney - crostini

**Deep fried brie wedge** – cranberry marmalade (v)

**Chicken spring rolls** – Asian slaw – sweet chilli pickle

**Classic Caesar salad** – garlic croutons

**Chicken satay** – barbecue sauce

**Poached salmon & prawn timbale** – Marie rose sauce (g)

**Smoked salmon** (supplement £2.75)  
red onion – capers (g)

**To follow**

**Cream of vegetable & coriander soup** (v&g)

**Main courses**

**Roast shoulder of lamb** – sautéed vegetables – roast potato  
rosemary & redcurrant jus

**Oriental chicken stir fry** – rice - Szechuan barbecue sauce

**Grilled fillet of seabass** – roasted vegetables – sweet potato fries

**Roasted chicken breast** – bacon fried sugar snaps – red rooster  
mashed potato – Madeira sauce

**Sautéed salmon** – stir fried vegetables - orange & ginger sauce  
new potatoes (g)

**8oz Rib eye steak** – mashed potatoes – green beans  
grilled tomato - peppercorn sauce (g)  
(this cut contains fat running throughout & recommended cooked  
medium and above)

**8oz Fillet steak – £4.50 supplement** – mashed potatoes  
green beans - grilled tomato – peppercorn sauce (g)

**Chicken and bacon Caesar salad**

**Vegetarian option available upon request**

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

**Homemade desserts**

**Classic crème brulee** (v&g)

**White chocolate & passion fruit cheesecake** – berry coulis (v)

**Sticky toffee pudding** – vanilla ice cream – toffee sauce

**Pear & almond tart** – Chantilly cream (v)

**Poached pineapple in orange juice** – vanilla ice cream (v&g)

**Vanilla panna cotta** – topped with berry compote (g)

**Lemon meringue roulade** – raspberry coulis (v&g)

**Vanilla ice cream** – chocolate sauce (v&g)

**Cheese selection** –  
Stilton - Welsh Black Bomber  
Caws Y Fenni - assorted biscuits

**Our bread and desserts are freshly made each day by  
pastry chef's Alison & Greg**

**Coffee**

**Kindly help yourself to coffee/tea in the lounge**

Tea/coffee served in restaurant - **£2.45 supplement**

**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**

V – denotes vegetarian  
G – denotes gluten free

Wine List on reverse side

**Executive Chef: Michael Waddy (Family)**