

EASTER SUNDAY LUNCH

SERVED I 2 PM - 2.30 PM

TO START

White Onion & Thyme Soup welsh cheddar croute

Pressing of Ham Hock brioche, saffron egg, capers

Prawn & Crevette Salad pickled cucumber, dill and citrus emulsion

Herb Panna Cotta v tomato, roquette, crisp avocado

MAIN COURSE

Roast Sirloin of Welsh Beef Yorkshire pudding

Whole Roast Chicken creamed leeks, pork and sage stuffing

Roast Leg of Welsh Lamb crushed peas, parsley mash, minted gravy

Mushroom Nut Roast v Yorkshire pudding, herb gravy

TO FINSH

Apple & Berry Crumble clotted cream ice cream

Vanilla Panna Cotta rhubarb, sea buckthorn sorbet

> Mocha Mousse biscotti

Selection of Welsh Cheeses

crackers, spiced tomato chutney, macerated grapes 2.50 supplement

3 COURSES: 32.00 PER PERSON 2 COURSES: 28.00 PER PERSON