



# Sample Dinner Menu



## **Appetiser**

chicken consommé, chicken and truffle dumpling

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## **Pan-Roasted Scallops**

spiced puy lentils, cauliflower puree, mild curry foam

## **Trio of beetroot Salad (V)**

beetroot pannacotta, beetroot crisps, roasted beetroot, Anglesey goats cheese, orange segments

## **Seasonal Melon (V)**

berry compote, forest fruit sorbet, passion fruit syrup

## **Smoked Haddock Hash Brown** wilted

spinach, poached egg, hollandaise

## **Crispy Duck**

pea and spring onion risotto, slow cooked duck leg, sticky chicken jus

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## **Saddle of Salt Marsh Lamb**

boned, rolled and stuffed with spinach and wild mushrooms, reduced cooking jus

## **Pan Roasted Silver Hake**

creamy mashed potatoes, clam chowder, deep fried garlic butter

## **Butternut Squash and sage ravioli (V)** beurre

noisette, dressed leaves

## **Surf and Turf**

fillet of salmon, lobster sauce, medallion of beef fillet, red wine jus

## **Twice Cooked Ballantine of Conway Chicken** stuffed

with chorizo, saffron risotto, tomato compote

**Welsh Beef Fillet (£6.50 Supplement)**

oxtail fritter, roasted flat mushroom, triple cooked chips, red wine sauce

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**Pre-dessert** sherry  
trifle

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**Sticky Date Pudding** ginger  
Ice cream, toffee sauce

**Lemon Posset**  
raspberry sauce, shortbread biscuit

**Hazelnut Soufflé** white  
chocolate sauce

**Vanilla Pannacotta**  
ginger poached pear, Tia Maria chocolate sauce

**Welsh Cheeses (£2.95 supplement)** celery,  
apple, grapes, biscuits and chutney

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**Cafetiere Coffee or Tea with Petit Fours £2.95 per person**