

# Mothering Sunday - Lunch Menu

22<sup>nd</sup> March 2020

2 courses £16.50

3 courses £19.50

## Starters

Prawn Cocktail, Severn Valley Smoked Salmon

Chicken Liver, Orange & Brandy Parfait, bara brith chutney, toasted thins

Cod & Leek Bon Bons, Welsh rarebit mayonnaise

Pressed Ham Hock Terrine, tomato chilli jam, thyme flatbread

Halen Môn Smoked Duck Breast, caramelised fig & orange salad

Leek & Potato Soup, chive & Caerphilly scone

## Mains

30 day aged Dry Aged Rib of Local Beef, Yorkshire pudding

Fillet of Plaice, orange & tarragon butter, toasted pine nuts

Roast Free Range Chicken, sage & onion stuffing, bread sauce

Delice of Salmon, seafood & vegetable chowder

Slow cooked Oinc Oink Belly Pork, braised red cabbage,  
bramley apple sauce, popcorn crackling

(V) Root Vegetable Parmesan Crumble, parmentier potatoes

## Desserts

Chocolate Tart, cinder toffee, vanilla pod ice cream

Baked Yoghurt, poached rhubarb & confit orange

Treacle Sponge, glazed banana, butterscotch sauce

Raspberry Ripple Cheesecake

Rice Pudding, Demerara sugar glaze

Vanilla Panacotta, textures of strawberries, mini doughnuts

Please inform your server regarding any allergies or intolerances