

DINNER BY DESIGN

Menu Selections

Menu 1 @ £27.75 per person

Starter

Roasted root vegetable soup served with crusty farmhouse bloomer bread

Main Course

Traditional roast topside of Welsh beef accompanied with yorkshire pudding, roast potatoes, family served seasonal vegetables and jus

Dessert

Bara Brith bread and butter pudding

Coffee and mints

Menu 2 @ £32.75 per person

Starter

Classic king prawn salad served with Marie-Rose sauce and wholemeal croute

or

Duck liver and orange pate served with warm ciabatta and red onion and cranberry compote

Main Course

French trim chicken breast wrapped in parma ham on a bed of tagliatelle tossed with pine kernels, pesto and mediterranean vegetables

or

Roasted sirloin of Welsh beef served with a creamy wild mushroom sauce and wholegrain mustard mash potato and french beans

Dessert

Homemade sticky toffee pudding with lashings of fresh custard and toffee sauce

or

White chocolate and malteser cheesecake served with raspberries and chantilly cream

Coffee and Mints

Menu 3 @ £35.75 per person for a taste of Wales

Starter

Welsh Rarebit on Walnut bread with Plassey ham served with dressed mixed salad leaf and tomato chutney

or

Cawl Cennin - A warm and wholesome leek broth

Main Course

Eog wedi ei bobi - succulent baked salmon with a hint of herbs served with braised baby leeks and mint mash potato

or

Marinated fillet of Welsh lamb with crushed potato rosti and wilted spinach with garlic and rosemary jus

Dessert

Welshcake and honey cheesecake served with Welsh Gold ice cream

or

Snowdon Pudding - A classic lemon and marmalade suet pudding served with white sauce

Menu 4 @ £37.75 per person

Starter

Warm smoked duck breast served on a bed of oriental salad and hoi sin and plum sauce

or

Goat's cheese and roasted red pepper filo roll with yellow pepper jus and crisp leaf salad

Sorbet

Mango and passion fruit

or

Summer berry

or

Champagne and strawberry

Main Course

Fillet of Welsh beef topped with fresh pork liver and wild mushroom and red wine jus served with boulangere potatoes

or

Pan fried rump of Welsh lamb on a bed of crushed minted new potatoes served with bubble and squeak and red currant jus

or

Cod fillet wrapped with pancetta served with pan fried mushy peas, jenga chips and a cream reduction

Dessert

Mango and passion fruit torte served with blueberries and mango coulis

or

Homemade chocolate pots topped with raspberries and served with Chablis biscuits

Coffee and Mints

**A selection of Welsh cheese served with Bara Brith and savoury biscuits can also be provided at the end of each menu for an additional £3.50 per person

**Some properties may be charged £70 travel expenses