

Easter Sunday – 18th April 2012

Starters...

French Onion Soup

With a parmesan cheese crôte

or

(V) Tomato Bonbon

Stuffed with truffle cream cheese, with a vegetable crust

or

Poached Quenelle of Salmon

With dill mayonnaise and dressed lettuce

or

Chicken Liver Parfait

With ginger and pine nut crumble and cranberry jelly

Main courses...

Roasted Sirloin of Welsh Celtic Pride Beef

With Yorkshire pudding and traditional gravy

or

Roast Leg of Gloucester Old Spot Pork

With sage and onion stuffing, crackling and apple sauce

or

Roast Glamorgan Turkey

With apricot and chestnut stuffing and pork and cranberry stuffing

or

Roast Leg of Welsh Lamb

Studded with garlic and rosemary, served with redcurrant gravy

or

Pan Fried Monkfish Tail

With basil mashed potato and lemongrass sauce

or

(V) Roasted Aubergine

Stuffed with Mediterranean vegetable risotto and tomato and basil sauce

Desserts...

Chef's Selection of homemade puddings and sweets

*Three courses £24.95 per person,
half price for children under 12*

