



EVENING DINNER MENU

STARTERS

Tomato and Basil Soup with Garlic Croutons

Salad of Honey Glazed Goats Cheese, Smoked Bacon, Baby Spinach and Raspberry Dressing

Platter of Smoked Salmon, Carpaccio Cucumber, Dill Mayonnaise and Lemon Crostini

Caramelised Pineapple with Fruit Sorbet and Watermelon Salsa

MAIN COURSE

Rump of Welsh Lamb, Minted Jersey Royal Potatoes, Pea Casserole and Roasted Carrots

Fillet steak with a Béarnaise Sauce, Roasted Shallots, Wild Mushrooms, Cherry Vine Tomatoes and Sautéed Potatoes +£3.00

Baked Chicken with Welsh Rarebit, Crushed Anglesey Potatoes, Roasted Cauliflower and Leek Cream

Pan Seared Salmon with Cajun Spices, Stir Fried Vegetables, Minted Potatoes and Chilli Dressing

Sweet Potatoe Cake with Roasted Peppers, Courgette Ribbons and Chilli Dressing

DESSERT

Plas Maenan Eaton Mess, meringue with Chantilly Cream, Fresh Raspberries and Strawberries and Strawberry ice-cream

Dark Chocolate Brownie, Dark Chocolate Sauce, Vanilla ice-cream, Rum Soaked Banana and Chocolate Crisp

Poached Pear with Elderflower Syrup and Penderyn Whisky Toffee Sauce

Welsh Cheese and Biscuits, Chutney, Apple and Grapes.

3 courses £39.95 ~~~ 2 courses £34.95