



Sunday 31<sup>st</sup> March 2019

Served 12pm-6pm

2 Courses £22.95

3 Courses £25.95

All tables of 4 and above require a £10pp deposit to secure the booking by 20<sup>th</sup> of March.

All tables of 8 or more will be required to provide a pre order by 20<sup>th</sup> March

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*(V) Leek and Potato Soup*

*Tempura Flake Goujons on Crushed Peas served with Tartare Sauce*

*Pulled Pork, Jalapenos and Cheese Wrap served with Barbeque Sauce*

*(V)Mozzarella Caprese Salad served with Basil Oil and Balsamic Vinegar*

*Duck Liver Pate served with Plum Chutney, Brown Toast and a Dressed Salad*

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*Welsh Topside of Beef (Cooked as you Desire) served with a Yorkshire Pudding and Gravy*

*Free Range Roast Pork Loin served with Crispy Pork Crackling and Homemade Stuffing,  
Apple Sauce and Gravy*

*Roast Lamb Rump on Sautéed New Potatoes served with a Rosemary Port Jus (£3.50  
supplement)*

*Brecon Beacons Venison Sausages on Mash Potato served with onion gravy*

*(V) Roasted Mediterranean Vegetable Strudel served with a Red Pepper Coulis and Dressed  
Salad*

*Chicken Breast stuffed with Pesto, Cream Cheese and Sun-Dried Tomatoes served with a  
Creamy Tomato Sauce*

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***All Main Courses are served with a Selection of Seasonal Vegetables and  
Potatoes***

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*White Chocolate and Raspberry Cheesecake served with a Raspberry Coulis*

*Homemade Chocolate Brownie served with Homemade Custard*

*Mango Mousse served with a Homemade Short Bread Biscuit*

*Coconut Parfait served with Caramel Sauce*

*Selection of Cheddar and Stilton served with Apple, Celery and Crackers*

