



Mothering Sunday Luncheon

22nd March 2020

3 courses £26.00 per person

Pressing of ham hock,
piccalilli vegetables, brioche

Crab,
chicory, citrus salad, rye

Asparagus mille feuille,
hollandaise, soft poached hens egg, watercress

Cauliflower soup,
toasted almonds

Roast Welsh Black beef sirloin,
roast potatoes, seasonal vegetables, Yorkshire pudding

Seared salmon,
baby gem, asparagus, samphire, shrimp, peas, smoked anchovy butter

Rhug Estate organic lamb rump,
roast potatoes, salt baked swede, red cabbage

Beetroot risotto,
golden raisin and chicory salad

Forced rhubarb and custard,
ginger muesli

Dark chocolate tart,
mixed berry sorbet

Warm rice pudding,
rum roasted pineapple, pain d'épice

A selection of Celtic Artisan farmhouse cheeses;
Perl Las, Welsh brie, Heb Enw, Hafod, smoked Pant Mawr,
wheat biscuits, fig and tomato chutney £5.00 supplement

**Filter, cappuccino or espresso coffee served
with home made petit fours - £4.65 per person**

**If you have any food allergies, food intolerances or special dietary requirements, please
Let us know before placing your order**