



Penmaenuchaf Hall

Luncheon Menu

3 courses £23.50 per person

2 courses £21.50 per person

Head Chef Justin Pilkington is assisted by Tim and Matt Reeve

Confit Rhug Estate pork belly,
purple sprouting broccoli, chilli caramel
or
Salad of smoked salmon,
red onion, gherkins, capers, lemon dressing
or
Leek and potato velouté

Seared Welsh beef flat iron steak,
creamed potato, roasted root vegetables,
green peppercorn sauce
or
Seared trout,
pea risotto, confit tomato, red wine sauce
or
Baked leek and mushroom Wellington,
parmentier potatoes, tomato sauce

Dark chocolate delice,
white chocolate ice cream
or
Crème brûlée,
shortbread biscuit
or
Pistachio and raspberry tart,
vanilla ice cream
or
Farmhouse Cheddar and Welsh brie
Served with wheat biscuits, grapes, apple and celery

Filter, cappuccino or espresso coffee
served with home made petit fours - £4.45 per person

If you have any food intolerances please let us know before placing your order.
Some desserts may be unsuitable for vegetarians. Please ask.
Guests are kindly reminded that the hotel, restaurant and terrace are non-smoking. Thank you.