



Penmaenuchaf Hall

Sunday 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.

Baked beetroot risotto,
herb salad, balsamic dressing

or

Salad of smoked salmon,
red onion, gherkins, capers, lemon dressing

or

Pressing of Nant Hir ham hock,
piccalilli vegetables, toasted sour dough

or

Roasted butternut squash and bacon velouté

Salt roasted rack of Nant Hir pork,
herb crushed potatoes, orange glazed chantenay carrots, sage jus

or

Seared Welsh beef flat iron steak,
creamed potato, roasted root vegetables,
green peppercorn sauce

or

Plaice goujons,
purple sprouting broccoli, tartare 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.