



## Dinner Menu

£45.00 per person

Our dinner menu has changes every day and is included in all break packages. Dinner is served in our Garden Room Restaurant - Llygad yr Haul

Head Chef Justin Pilkington is assisted by Tim Reeve, Matt Reeve and Chris Forster

### To Start

Duo of duck: homemade boudin and smoked duck, celeriac remoulade, balsamic glaze

or

Honey glazed black figs, fennel and walnut salad, sherry vinaigrette

or

Foie gras crème brûlée, Madeira jelly

or

Seared scallops, scallop mousse, pea shoots, white chocolate foam

or

Seared salmon, spiced lentils, foie gras, crab apple and chilli jam

---

Lightly spiced parsnip and apple velouté  
(served with our compliments)

---

### The Main

Roasted fillet of Rhug Estate organic pork, black pudding, roasted apple, sage jus

or

Seared brill, oxtail, braised gem lettuce, red wine sauce, lemon oil

or

Spinach and feta cheese parcel, pine nuts, Parisian potatoes, tomato sauce

or

Loin of wild venison, braised red cabbage, fondant potato, juniper jus ~ £3.50 supplement



## Dinner Menu

£45.00 per person

### ...and more Mains

Seared monkfish,  
roasted chicory, confit peppers, orange butter sauce  
or  
Mille feuille of wild mushrooms,  
tarragon, Madeira sauce

### Finish

Dark chocolate cheesecake,  
home made raspberry sorbet  
or  
Coffee panna cotta,  
mini chocolate brownies, Kahlua syrup  
or  
Crème vanille,  
mixed berry compote, crisp tuile  
or  
Croissant bread and butter pudding,  
homemade vanilla ice cream  
or  
A selection of Celtic Artisan farmhouse cheeses;  
Perl Las, Welsh Brie, Celtic Promise, Dragon's Breath, Hafod,  
Smoked Pant Mawr, blue cheese ice cream  
wheat biscuits, fruit chutney ~ £4.25 supplement

---

For your delight we have assembled a selection of dessert wines from around the world. These are available by the glass or various sizes of bottle. Please ask to see our wine list.

---

If you do not want all four courses please feel free to choose whatever you wish. Starter courses are £9.00; main courses are from £27.00 and dessert courses are from £9.00.

---

Filter, cappuccino or espresso coffee served with hand made petit fours - £3.75 per person  
(Coffee is included in some of our break packages)

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