



TOWN & COUNTRY
[COLLECTIVE]

COED-Y-MWSTWR

HOTEL

SAMPLE LUNCH MENU

STARTERS

SWEET POTATO SOUP
herb cream

CHICKEN LIVER PATE
tomato chutney, rustic bread

PAN FRIED SCALLOPS
black pudding, asparagus, cooked lemon dressing

BAKED FLAT MUSHROOM
per las crumb, creamed leeks

MAIN COURSE

CONFIT RABBIT AND PANCETTA LINGUINE
peas, fine herbs

ROAST SALMON FILLET
new potatoes, purple sprouting broccoli, brown shrimp

BRAISED STEAK AND GUINNESS STEW
honey roast carrots, colcannon potatoes

WILD MUSHROOM RISOTTO
roast butternut squash, herb butter

DESSERTS

CHOCOLATE AND CHERRY TART
chantilly cream, cherry compote

LIME BAVAROIS
fresh berries, fruit coulis

BAKED VANILLA CHEESECAKE
fresh berries, clotted cream

TASTING OF WELSH CHEESE
celery, biscuits

TWO COURSE - £18.95

THREE COURSE - £22.95