

TREFFEDDIAN

DINNER

Oak Smoked Duck Breast, Plum and Spring Onion Salad, Port and Orange Dressing
Welsh Cheddar, Caramelised Red Onion and Chive Tart with Mixed Leaves
Griddle Marinated Tuna Nicoise with Vinaigrette
Roast Sweet Potato & Rosemary Soup

Pulled Pork Bon Bon on Basmati and Wild Rice with Blackbean Sauce
Baked Maryland Crabcake with Lemon Pickle

Lemon, Garlic and Thyme Roast Chicken with Chestnut, Sage and Onion Seasoning, Streaky Bacon and Thyme Jus
Griddled Medallions of Beef Fillet with Sautéed Wild Mushrooms and Café de Paris Butter
Beer Battered Tranche of Cod Fillet with Homemade Tartare Sauce
Seared Marinated Tuna Steak in Garlic, Sesame, Chilli and Coriander with Sunblushed Tomato Hummus
Baked Mediterranean Vegetables and Goats Cheese Cannelloni

New Potatoes & Canary Potatoes
Panache of Seasonal Vegetables

Chilled Lemon Soufflé with Blackberry Compote & Shortbread Biscuits
Walnut, Honey and Orange Slice with Penderyn Cream
Chocolate Marshmallow Cake with Vanilla Ice Cream & Caramel Sauce
Baileys Crème Brulee with Amaretti Biscuits
After Eight Ice Cream Coupe
Hot Dessert of the Day
Pear, Blackberry and Plum Cobbler with Custard

Selection of Cheese and Biscuits
Green Thunder, Black Bomber & Stilton

Menu