

Sample Two or Three Course Weekday Lunch Menu

Grilled Brochette of Tuna and Salmon on Vegetable Noodles with Salsa Verde
Stuffed Tomato with Vegetable Cous Cous and Feta Cheese with Herb Mayonnaise
Game Terrine of Duck, Pheasant and Pigeon on Mixed Leaves with Homemade Chutney
Chicken Liver & Brandy Paté with Salad Garnish and Toast
Prawn Cocktail in Spiced Marie Rose Sauce
Broccoli & Stilton Soup with Home Baked Bread
Beef Consommé with Sherry

Pan Fried Breast of Cornfed Chicken on Saffron Pilau Rice with Curried Coconut Sauce
Baked Delice of Hake Fillet with Crayfish Tails in Wholegrain Mustard Thermidor Sauce
Breaded Fillet of Haddock with Chilli, Lime and Coriander Mayonnaise
Baked Vegetable Lasagne with Buffalo Mozzarella
Fisherman's Platter
Poached & Smoked Salmon, Smoked Mackerel, Prawns & Salad with Marie Rose Sauce
Cheese Platter
A Trio of Cheeses with Salad, Sliced Apple, Grapes & Homemade Chutney
Italian Prosciutto Ham and Egg Salad
On a bed of Cherry Tomatoes and Red Onions with Wholegrain Mustard Dressing
Greek Salad
Black Olives and Feta Cheese on a bed of Salad
Country Platter
Home Cooked Ham, Roast Beef and Roast Chicken with Salad and Homemade Chutney
Freshly Cooked Omelette
Choice of Ham, Tomato or Cheese Fillings

All of the above served with New Potatoes, Seasonal Vegetables or Salad

White Chocolate and Orange Torte with Chocolate Sauce
Lime and Lemon Meringue Roulade with Fruit Coulis
Fresh Raspberry Cranaghan and Shortbread
Ice Creams or Sorbets Handmade by The Award Winning Sweet Shop, Aberdovey
Selection of Welsh and Continental Cheese with Biscuits

HOT DESSERT OF THE DAY:

Apple & Blackberry Crumble with Custard