

Sunday 22nd April 2012

Sample Menu

£26.50 per person

Smoked Salmon Platter with Brown Bread & Butter
Tender Chinese Style Boneless Spare Ribs
Prawn & Avocado Salad
Chilled Melon with Berries & Coulis
Breaded Goats Cheese with Tomato Chutney
Deep Fried Whitebait with Tartare Sauce
Chef's Homemade Cream of Leek & Celery Soup

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Roast Topside of Welsh Beef *(Hand Carved to Order)*
Yorkshire Pudding *Roast Potatoes*
Parsnip Crisps *Horseradish Sauce*

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Poached Fillet of Salmon with French Peas & Hollandaise Sauce

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Sweet & Sour Chicken - Breast of Chicken in Golden Breadcrumbs
with a Sweet & Sour Sauce Served with Stir Fried Vegetables & Egg Fried Rice

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Hand Carved Honeybaked Ham
Served with Parsley Sauce & Creamed Potatoes

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Deep Fried Fillet of Crispy Cod with Mushy Peas & Tartare Sauce

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Vegetarian: - *Tempura Vegetable Curry*

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Served with a Selection of Fresh Vegetables, Hand Cut Chips or Skinny French Fries

Dessert Menu

Chocolate Truffle with Crackling Biscuit Base

Lemon Tart

Plum & Almond Tart with Custard

Sherry Trifle with Harvey's Bristol Cream

Blueberry Cheesecake Served with Crème Anglaise

Fresh Fruit Salad

Bread & Butter Pudding

Strawberry Cream Meringue

Marinated Fruits & Meringue

Pears Poached in Vanilla Syrup & Ice Cream

Warm Sticky Toffee Pudding with Caramel Sauce & Ice Cream

Crème Brulee

Raspberry Jelly Served with Fresh Raspberries & Ice Cream

Trio of Homemade Sorbet

Selection of Locally Made Ice Cream

Snowdonia Cheese & Biscuits with Homemade Chutney

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Freshly Brewed Coffee & Mints

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Jameson Irish Liqueur Coffee £4 .30

Today's Menu was Prepared by

Restaurant Manager

Please inform reception on arrival of your dietary requirements