



Mother's Day Lunch Menu

STARTERS – choice of either:

Melon Medley

Slices of Honeydew Melon and Watermelon with an arrangement of fruit and salad garnish

Prawn Salad

Delicious large North Atlantic prawns laid on mixed lettuce salad served with a seafood sauce and brown bread and butter

Minestrone Soup

Chef's own minestrone soup topped with Parmesan Cheese served with a Crusty Roll

Glass of chilled fruit juice of your choice



MAIN COURSE – choice of either:

Prime Welsh roast topside of Beef with Yorkshire pudding

Roast leg of Welsh Lamb with mint sauce

Roast Turkey with sage and onion stuffing and pigs in blankets

The above roast meals are served with freshly prepared roast and baby potatoes, seasonal freshly cooked vegetables and gravy



Cauliflower cheese will be offered in tureens

Chicken Supreme

Boneless chicken breast cooked in a mushroom and white wine sauce, served with freshly prepared roast and baby potatoes, seasonal freshly cooked vegetables and a boat of extra white wine sauce

Poached Salmon

Skinless and boneless Norwegian Salmon steak served with a selection of vegetables or salad and a side dish of dill sauce

VEGETARIAN CHOICES:

Mushroom, Cranberry and Brie Wellington

Mushrooms, crunchy hazelnuts and sweet cranberries, folded together with spinach and herbs topped with creamy brie cheese, in a crisp puff pastry served with your choice of either baby potatoes & vegetables, gastro chips, jacket potato or salad

Spinach and Chickpea Curry *(Gluten Free)*

Diced sweet potato, cooked chickpeas, red peppers and mildly spiced coconut curry sauce served with either rice, chips or half and half

DESSERTS:

Selection of Desserts off the Trolley

Desserts are served with double cream, custard or ice cream

Mario's Luxury Welsh Ice Cream

Ice Creams are served with Cadbury's flake and wafer

Welsh & Traditional Cheese & Biscuits

Selection of Welsh and traditional cheese's served with crackers, slices of apple and grapes

TO FINISH

Tea or Coffee with After Dinner Mints

A selection of Twinings Teas are also available, please enquire.



ADULT

£22.50

PER PERSON

INCLUDES: THREE COURSE ROAST DINNER, COMPLIMENTARY GLASS OF WINE AND A GIFT FOR THE LADIES

CHILD

£12.00

PER PERSON (UPTO 10 YEARS OF AGE)

INCLUDES: THREE COURSE ROAST DINNER AND A DRINK OF EITHER A SMALL GLASS OF SQUASH, COKE OR LEMONADE OR ROBINSONS FRUIT SHOOT

THERE IS ALSO AN ALTERNATIVE CHILDREN'S MENU AVAILABLE, PLEASE ENQUIRE.

ALLERGEN DISCLAIMER:

WE MONITOR THE PRESENCE OF ALL ALLERGENS IN ALL OF OUR PRODUCTS; HOWEVER WE CANNOT GUARANTEE THAT ANY ITEMS ARE FREE FROM TRACES OF THESE INGREDIENTS. IN OUR KITCHENS WE DO PREPARE PRODUCTS CONTAINING ALL ALLERGENS AND UNFORTUNATELY CROSS CONTAMINATION CAN OCCUR. THERE IS AN ALLERGEN LIST AVAILABLE, PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW. PLEASE NOTE WE USE GM VEGETABLE COOKING OIL.