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ciabatta crostini

Smoked duck breast salad, walnuts & raspberry dressing (NGA)

Retro prawn cocktail, Marie Rose sauce, gem lettuce, tomato, cucumber & granary bread

Roasted beetroot & goat cheese tart with rocket salad (V)

Guacamole & mango salad with black beans, maple mustard dressing (Vg, NGA)

Butternut squash & sweet potato, toasted pumpkin seeds (Vg, NGA)

Roasted tomato & red pepper with basil oil (V, NGA)

Fresh leek & potato with Parmesan croutons (V, NGA)

Fresh pea with minted crème fraiche (V, NGA)

Supreme of chicken with tarragon cream sauce, fondant potato, medley of greens

Lamb rump with dauphinoise potatoes, glazed carrots, purple broccoli, redcurrant port sauce

& spring onion, roasted vegetables (NGA)

Traditional roast Welsh beef with Yorkshire pudding, fondant potato, honey roasted vegetables, broccoli, horseradish sauce and rich gravy

cabbage, baby carrots, celeriac & potato stack

Steak & ale pie, buttery mash, mushy peas, glazed carrots and rich caramelised onion gravy

seasonal vegetables & potatoes (Vg)

sauce, seasonal vegetables & potatoes (Vg)

rice (Vg)

vegetables & potatoes (Vg, NGA)

Desserts

Homemade Pavlova with Summer berries, cream and raspberry coulis (NGA)

Caramel apple cheesecake, hazelnut praline crumb and cocoa sauce

Warm chocolate brownie, Bourbon vanilla ice cream, fresh strawberries

Strawberry & vanilla cream shortbread stack, raspberry sauce

Tart au citron, raspberries and meringue kisses

Rich orange chocolate torte, cherry compote and chocolate curl