

EASTER SUNDAY LUNCH

2 courses for £26pp or 3 courses for £30pp

STARTERS

Leek & potato soup, crusty bread roll.

Smoked salmon fishcake, wilted spinach, and white wine and herb cream sauce

Chicken liver parfait, prune chutney served with grilled farmhouse toast

Chorizo scotch egg, smoked paprika aioli served with small salad

Creamy asparagus & mint risotto, basil pesto and soft poached hen's egg.

MAIN COURSES

Roasted topside of Conwy valley beef, Yorkshire pudding, roasted and mashed potatoes, seasonal vegetables, onion puree, and beef gravy

Slow braised, pulled and rolled shoulder of Conwy valley lamb, roasted and mashed potatoes, seasonal vegetables, pea puree, sticky red cabbage and lamb gravy

Roast breast of chicken, pigs in blankets, roasted and mash potatoes, seasonal vegetables, leek puree, sticky red cabbage and chicken gravy

Roulade of plaice stuffed with a pink prawn mousse, served on a bed of sautéed new potatoes, asparagus and samphire, with a caper Beurre Noisette

Welsh three cheese souffle, served with wilted greens, sautéed new potatoes and wilted spring greens

DESSERTS

Bara Brith bread & butter pudding, Penderyn whisky ice cream

Chocolate fondant with peanut butter ice cream

Classic lemon tart served with raspberry sorbet and a mini jam doughnut

Rhubarb and custard panna cotta served with rhubarb sorbet and a gingerbread crumb.

Selection of local Welsh cheeses and homemade chutneys

Selection of ice creams and sorbets