

Sunday lunch menu

2 Courses £15.95

Choose any starter or dessert for the 2 course price

FOOD ALLERGY?? Before placing your order please inform a member of staff if a person has a food allergy

To Start

Homemade tomato & herb OR parsnip & chilli soup

Chilled game terrine - a game mix with chopped pistachios, flavoured with port, Madeira, brandy & thyme, served with chutney & crusty French bread

Fresh Galia melon pearls, seasonal fruit & refreshing sorbet

Creamy garlic mushrooms, glazed with melting mozzarella, garlic bread

Snowdonia cheddar, chive & Welsh ale pate with an apple real ale chutney & toast (V)

Smooth chicken liver pate with toast & chutney

Lightly grilled goats cheese on a warm potato cake, topped with red onion marmalade

Hot fish trio – Thai salmon fishcake, tempura battered prawns & plaice goujons with a sweet chilli dip

Cold fish plate - prawns, crayfish, crab claw meat & 'hot' smoked salmon with a Marie Rose sauce

To follow

Roast turkey with stuffing, gravy & cranberry

Roast topside of beef in a rich gravy, served with a Yorkshire pudding

Carved lamb rump with a rich gravy

Beef bourguignon – slow braised top rump pieces in a red wine sauce with button onions, smoked bacon & mushrooms, bubble & squeak cake

Pan fried pork fillet medallions with a honey & mustard cream sauce

Half a slow roasted duck with a black cherry & cassis sauce

Grilled fillets of seabass with a spicy Asian glaze, served with sweet potato fries

Baked salmon fillet with a prawn & crayfish white wine cream sauce

Chestnut mushroom, spinach & leek puff pastry tart with a white wine & shallot cream sauce topped with Y-fenni cheese (V)

Roast vegetable puff pastry tart in a Mediterranean tomato sauce, glazed with mozzarella

All meals are served with a selection of fresh vegetables & potatoes

Desserts £4.50

Classic vanilla crème brulee

Warm Belgian chocolate sponge pudding

Treacle tart flavoured with stem ginger & lemon blossom honey, served with vanilla ice cream OR custard

Nutella, malteser & hazelnut cheesecake (contains nuts)

The Bistro Baileys cheesecake drizzled with a baileys caramel sauce

Pavlova – meringue nest with seasonal fruit, freshly whipped cream & raspberry coulis

Hot sticky toffee pudding with toffee sauce

Ice cream sundae- Ferrero Rocher, white chocolate & honeycomb ice cream with whipped cream & wafers

All desserts are served with vanilla ice cream, unless stated otherwise