

# Mothers Day 2019

## **TO START.**

*Roast tomato & thyme soup with crispy croutons, homemade tomato & garlic focaccia bread, whipped welsh butter.*

*King & Atlantic prawn cocktail with little gem, Bloody Marie rose sauce , compressed cucumber, lemon & a malted sourdough & butter.*

*“HAM, EGG & PEAS”. Ham hock pressing, trio of peas, slow poached hen egg, pig granola. Leek, potato & welsh goats cheese terrine, bread crisps, sauce Vierge & olive oil powder.*

## **THE MAIN EVENT.**

*24-hour Brisket of welsh beef with Yorkshire puddings & all the trimmings.*

*Roast pork loin chop with duck fat roast potatoes, pork & apricot stuffing, crackling & real gravy.*

*Slow cooked leg of lamb with minted Yorkshires, roast potatoes, real gravy & fresh mint gel.*

*Pan fried seabass fillet with baked potato puree, buttered samphire , mussel & saffron chowder.*

*Risotto of baby spinach & parmesan with roast purple spouting broccoli, toasted almonds & crispy spinach.*

## **TO FINISH.**

*Homemade banoffee pie with chocolate shards.*

*Warm brioche bread pudding with Tonka bean custard & crystalized orange.*

*Sticky toffee pudding the caramel sauce & clotted cream ice cream.*

*Iced white chocolate parfait with beetroot & honey puree, beurre noisette crumb & pistachio sponge.*

**1 x COURSE £12**

**2 X COURSE £18**

**3 X COURSE £22**

