

Sample Two or Three Course Weekday Lunch Menu

Grilled Brochette of Tuna and Salmon on Vegetable Noodles with Salsa Verde

Stuffed Tomato with Vegetable Cous Cous and Feta Cheese with Herb Mayonnaise

Game Terrine of Duck, Pheasant and Pigeon on Mixed Leaves with Homemade Chutney

Chicken Liver & Brandy Paté with Salad Garnish and Toast

Prawn Cocktail in Spiced Marie Rose Sauce

Broccoli & Stilton Soup with Home Baked Bread

Beef Consommé with Sherry

Pan Fried Breast of Cornfed Chicken on Saffron Pilau Rice with Curried Coconut Sauce

Baked Delice of Hake Fillet with Crayfish Tails in Wholegrain Mustard Thermidor Sauce

Breaded Fillet of Haddock with Chilli, Lime and Coriander Mayonnaise

Baked Vegetable Lasagne with Buffalo Mozzarella

Fisherman's Platter

Poached & Smoked Salmon, Smoked Mackerel, Prawns & Salad with Marie Rose Sauce

Cheese Platter

A Trio of Cheeses with Salad, Sliced Apple, Grapes & Homemade Chutney

Italian Prosciutto Ham and Egg Salad

On a bed of Cherry Tomatoes and Red Onions with Wholegrain Mustard Dressing

Greek Salad

Black Olives and Feta Cheese on a bed of Salad

Country Platter

Home Cooked Ham, Roast Beef and Roast Chicken with Salad and Homemade Chutney

Freshly Cooked Omelette

Choice of Ham, Tomato or Cheese Fillings

All of the above served with New Potatoes, Seasonal Vegetables or Salad

White Chocolate and Orange Torte with Chocolate Sauce

Lime and Lemon Meringue Roulade with Fruit Coulis

Fresh Raspberry Cranaghan and Shortbread

Ice Creams or Sorbets Handmade by The Award Winning Sweet Shop, Aberdovey

Selection of Welsh and Continental Cheese with Biscuits

HOT DESSERT OF THE DAY:

Apple & Blackberry Crumble with Custard