



restaurant

Welsh Evening

Tuesday 3rd & Wednesday 4th March

Leek & Potato Soup

Served with farmhouse bread & butter

Welsh Rarebit served on Toasted Farmhouse Bread

Served with salad garnish

Stuffed Mushroom

Field mushroom stuffed with caramelised leeks and Welsh goats cheese, served with salad garnish



Wrapped Caerphilly Chicken

Chicken breast stuffed with Caerphilly cheese and wrapped in bacon, served on creamed leeks

Traditional Lamb Cawl

Slow cooked lamb & root vegetable stew

Cymry Crabcakes

Breaded crabcakes with parsley sauce

***All served with fresh vegetables and
'Stwamp' (potatoes mashed with carrot and swede)***



Monmouth Pudding

Layers of bread pudding with jam served with custard

Welsh Amber Tart

Orange tart served with vanilla ice cream

Welsh Border Tart

Meringue topped raisin and sultana tart, served with whipped cream

£32 per person

£5 per person non refundable deposit is required on booking