

## SAMPLE MENU

*Evening meals are usually available Tuesday – Saturday if booked in advance  
Our menu is displayed in reception each day*

### Starter

**Sea bass, ginger & lime fishcake**  
*served with a sweet chilli dipping sauce*

**Home made soup of the day**  
*made using the freshest of ingredients*

**Melted Welsh goat's cheese with caramelised red onion chutney**  
*served on a toasted savoury muffin*

### Main

**Lamb shank in a mint & rosemary gravy**  
*served on a bed of creamy mashed potato*

**Fish pie with salmon, smoked haddock & prawns**  
*in a creamy leek sauce with cheesy mashed potato topping*

**Pesto stuffed chicken breast**  
*with a Mediterranean sauce with peppers, onion & garlic*

### Dessert

**Rich chocolate tart**  
*served with white chocolate ice cream*

**Gooseberry & apple crumble tart**  
*served with ice cream, cream or custard*

**A selection of Welsh cheeses from our local delicatessen (£2.00 supplement)**  
*served with a variety of biscuits & fresh fruit*

*2 courses £26, 3 courses £30. Dinner is served at 7pm.  
If you would like to enjoy a pre-dinner drink & have time to peruse the wine list,  
we suggest you are in the Drawing Room around 6:30pm.*

*Please let us know if you would like to eat before leaving for the day*