

Winter Lunch Function Menu Valid from January 14th - 31st March 2012

Our function menus are created by our head chef, Grady Atkins using the best seasonal produce. We are passionate about Welsh foods and modern British cooking.

Two Courses for £16.00
Three Courses for £20.00

Starters

Grilled Radicchio Salad
perl las blue cheese - balsamic

Baked Potato & Parsley Soup
cheddar

Charles Mcleod Black Pudding
onsen egg - mushroom sauce

Main Course

Label Anglais Chicken
celeriac purée - grain mustard sauce

Sweet & Sour Shallot Tatin
roquefort sauce

Wild Scottish Salmon
roasted parsnip mash - watercress sauce

Desserts

Bread & Butter Pudding
vanilla ice cream

Pear & Almond Tart
chocolate sauce

Apple Strudel
crème anglaise

Selection of Welsh Cheeses
£5pp supplement

Sides

Buttered and minted new potatoes
Selection of seasonal greens

£2.00 per person
£2.50 per person

Head Chef : Grady Atkins

