



## Menu

Homemade Bread, Smoked Truffle Butter

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Homemade Soup of the Day

Whipped Chicken Liver Pate, Onion Relish, Toast

Goats Cheese Rolled in Pistachios, Beetroot Chutney, Apple Dressed Rocket  
Crab Chilli and Lime Tian, Brown Crab Mayonnaise, Pickled Cucumber, Peanuts  
Thai Spiced Cous Cous, King Prawns, Raw Vegetables, Turmeric Crème Fraiche

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Selection of Meats from the Carvery

Roast Loin of Pork

Roast Monmouthshire Turkey Breast

Roast Topside of Welsh Beef

All Served with a Selection of Fresh Vegetables and Potatoes,  
Homemade Yorkshire Pudding and Natural Pan Gravy

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Braised Feather Blade of Beef, Mushroom and Tarragon Sauce, Rustic Chips, Green Beans  
(£5.00 supplement)

Seafood Medley Spaghetti, Tomato Sauce, Garlic Ciabatta

Roasted Chicken Breast, Baby Onion and Smoked Bacon Sauce, Cheddar Mash,  
Tenderstem Broccoli

Feta and Vegetable Stuffed Filo Parcels, Red Pepper Coulis

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Raspberry Fruit Dome

Black Forest Gateaux

Tiramisu Opera

Baked Blueberry Cheesecake

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Freshly Brewed Coffee & Mints

**Three Courses for £29.95**

Some dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff