



St David's Day Banquet Dinner

27TH FEBRUARY

3 COURSES £25PP

STARTERS

Leek & caerphilly crumble tart, rocket, olive oil

Leek & potato soup crusty bread roll

Welsh rarebit sourdough, poached egg

MAINS

braised lamb shanks mash potato, tender stream, red wine
reduction

Leek and mushroom tartlets with seasonal veg and jus

Pan fried sea trout, buttered mini leeks, crushed new potatoes
brown butter sauce

DESSERT

Dark chocolate, orange & ginger bara brith, pouring cream
Welsh cakes served with chantilly cream, berry compote
(VEA)

Welsh honey and oat cheese cake, berry compote