



Fathers Day Menu June 21st 2009

Starters

Roast Sweet Potato & Cherry Tomato Soup, Croutons & a Fresh Crusty Roll (V)

Chef's own Chicken Liver & Brandy Pate' served with Melba Toast & Cumberland Sauce on dressed Mixed Leaves

"Prawn Cocktail" – Fresh Atlantic Prawns on crisp shredded Iceburg Lettuce (Marie Rose & Port Sauce served separately) with Wholemeal Bread & Butter & a lemon Wedge

Aubergine, Brie, Cherry Tomato & Basil Parcels – Chargrilled & served with a Basil & Potato "Flower" (V)

Spicy Chicken Goujons served with BBQ Sauce to dip & dressed Green Leaves

Mains

Slow Roast Rib of Welsh Beef or Rare Roast Welsh Sirloin of Beef. Served with Yorkshire Pudding, New & Roast Potatoes & a Panache' of Fresh Vegetables

Welsh, Anglesey Leg of Lamb & homemade Sausage Meat & Apricot stuffing. Served with Roast & New Potatoes & Fresh Seasonal Vegetables

Fresh "Salmon en Croute" served with a Butter & Parsley Sauce, New Potatoes & Fresh Vegetables

"Somerset Pork" – A traditional casserole of free range Anglesey Loin of Pork with Apples & Cider. Served with Roast & New Potatoes & Fresh Vegetables

A "Wheel" of Puff Pastry (Pithivia) stuffed with Wild Mushrooms & Asparagus in a light & creamy sauce, topped with a Watercress Sauce, New Potatoes & Salad (V)

Homemade Desserts

Lime Meringue Pie

Chocolate & Rosemary Torte

Fresh Fruit Salad

"Baclava" – (Authentic Turkish Dessert) served with a Rose Water Syrup

Vanilla, Chocolate & Strawberry Ice Cream with Fresh Fruit & Sugar Curls to decorate