

## Sample Dinner Menu

## Mushroom soup

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Dill-cured salmon with a cucumber and gin jelly, cucumber salad, wholemeal croutons and a chive cream dressing

Chicken liver and brandy paté with caramelised onions, truffle butter and toast

Dressed beetroot with honey and beetroot purée, blue cheese and a walnut crumb

Chilled Galia melon with mixed berries and fruit coulis

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Confit belly of Anglesey pork with wholegrain mustard mash, onion purée, Savoy cabbage and a cider sauce

Roast rump of Welsh lamb, confit potatoes, tenderstem broccoli, parsnip purée, glazed parsnip and red wine jus

Herb crusted fillet of cod with spiced couscous, ratatouille and a herb dressing

Chestnut and squash pearl barley risotto with parmesan and crisp chestnuts

All served with a selection of fresh market vegetables

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Selection of homemade desserts