

DUNOON HOTEL LLANDUDNO



Sample Dinner Menu

Mushroom soup

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

Confit belly of Anglesey pork with wholegrain mustard mash, onion purée,

Savoy cabbage and a cider sauce

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

Caramelised pear tart with macerated pear and chilled crème anglaise

Sticky toffee pudding with salted caramel sauce, date crumb and vanilla ice cream

White chocolate crème brûlée with raspberry compote and a cranberry biscuit