



COED-Y-MWSTWR
COUNTRY HOUSE HOTEL

MOTHER'S DAY LUNCH

STARTERS

Creamy Cauliflower Velouté

Black Bomber Croute (GFO, VGO)

Whipped Chicken Liver Parfait

Homemade Piccalilli, Toasted Brioche (GFO)

Wild Mushroom Arancini

Apple & Red Onion Marmalade, Truffle Oil (GF, VG)

Prawn & Smoked Salmon Parcels

Lemon, Pea Shoots (GFO)

MAINS

Traditional Roast Beef

Yorkshire Pudding, Roasting Gravy (GFO)

Roast Leg of Lamb

Honey Roast Parsnips, Redcurrant Jus (GF)

Rolled Belly Pork

Wholegrain Mustard Mash, Candied Apples, Brandy Cream Sauce (GF)

Roast Loin of Cod

Home Grown Wild Garlic & Herb Crust, Welsh Cider & Saffron Sauce (GF)

Roast Root Vegetable & Feta Wellington

Champ Potatoes, Red Onion Gravy (VGO)

*All served with a Panache of Seasonal Vegetables, Cauliflower Cheese,
and Accompanying Gravy or Jus*

DESSERTS

Homemade Individual Trifle

Mandarin Jelly, Sponge, Crème Patisserie & Chantilly Cream, Chocolate Shavings (GFO)

Rhubarb & Apple Crumble

Warm Ginger Infused Custard (V)

Raspberry & Lemon Meringue Roulade

Raspberry Sorbet (V, GF)

Selection of Welsh Cheese

Celery, Grapes, Homemade Tomato Chutney (V, GFO)

Tea or Coffee with Homemade Fudge - £3.95 Supplement

**Adults - £37.95
Children - £20.95**