

DEWI SANT MENU

Our truly inspired Welsh menu

ENTRÉE

Rillette of Duck with Chutney
and Homemade Breads

Traditional Welsh Cawl with
Caerphilly Cheese Croutons

Leek & Potato Soup with Crispy
Carmarthenshire Ham

Smoked Salmon & Welsh Feather
Asparagus with a Lemon &
Black Peppercorn Mayonnaise

Welsh Goat's Cheese, Roast
Beetroot Salad and Pine Nuts (v)

Garlic mushrooms, Creamy Perl
Las Sauce and Toasted Bread (v)



MAIN COURSES

Roasted Garlic Studded Welsh
Sirloin of Beef with Roast
Potatoes and a Red Wine Jus

Welsh Lamb Rump with a Rosemary
Jus, Fondant Potato, Savoy Cabbage
and Roasted Root Vegetables

Slowly Braised Welsh Beef with
Port & Shallots served over a
Creamed Horseradish Potato Cake

Pan Fried Breast of Chicken
stuffed with Per Las Cheese,
Sautéed Potatoes, served with
a Creamy Leek Sauce

Fillet of Welsh Beef with a
Reduced Port & Shallot Jus
and Dauphinoise Potatoes

Tintern & Red Onion Tart
served with Sautéed Portabello
Mushroom and Garlic Butter (v)

DESSERT

Strawberries with
Carmarthenshire Cream served
in a Brandy Snap Basket

Apple & Welsh Honey
Crumble with Custard

Bara Brith Bread Pudding with
a Merlyn Liqueur Cream

Penderyn Whiskey Crème
Brulée with Shortbread Biscuit

White Chocolate & Welshcake
Cheesecake with Raspberry Cream

Followed by;

Selection of Welsh Cheeses
& Chutneys, finishing with
Coffee & Chocolates