



Cwrt Bleddyn Hotel & Spa

Mothering Sunday, 11th of March 2018

A selection of crusty bread rolls with olive oil or salted butter

STARTERS

Leek & potato soup with Welsh cheddar and rosemary croutons'

Chicken liver pate with plum and apple chutney served with toasted flute

Smoked salmon and Prosecco parfait with pea shoots, basil pesto and
crispbread

Caws Cenarth Caerphilly cheese salad with beetroot salsa and toasted pine
kernels

MAIN Course

Roast welsh sirloin of beef with roast shallots, roast potatoes, roast parsnip &
Yorkshire pudding

Supreme of guinea fowl with creamed leeks, seasoning, pancetta crisp, roast
potatoes and roast parsnip

Spinach & ricotta tortellini with wilted rocket and mascarpone sauce

Pan fried sea bass with long grain and wild rice with a samphire, cockle and
chardonnay sauce

Honey roast gammon with Madeira sauce, grilled pineapple, roast potato And
parsnip

All main courses served with steamed new potatoes & seasonal vegetables

HANDMADE DESSERTS

Apple rhubarb and passion fruit crumble with white chocolate custard

Chocolate brownie topped with Mario's peanut ice cream and caramel sauce

Selection of Welsh ice creams or sorbets

Lemon tart, strawberry coulis and clotted cream

Arabica coffee and mini Welsh cakes

£ 27.50

To the best of our knowledge, our food is supplied GM free. No dish can be guaranteed as being nut free, as nuts are used in our kitchen. Fish may contain small bones. All prices are inclusive of VAT at 20%. Please ask your server for any information you require about food allergens.