



Cwrt Bleddyn Hotel & Spa

Sample Sunday Lunch Menu

This is an indication of the content and style of our menu, but it changes each week.

Crusty bread with salted butter or virgin olive oil

Starter

Cream of tomato & fire roast pepper soup with warm bread

Moules marinieres with crusty bread

Prawns with bloody Mary mayonnaise and avocado salsa

Ham hock terrine, warm toasted flute with pear & ginger chutney

Main Course

Roast Sirloin of Beef, Roast potatoes and Yorkshire pudding

Roast turkey with pigs in blanket & roast potatoes

Baked cod fillet in a white wine & tarragon sauce

Wild mushroom tortellini herb velouté and parmesan shavings

Main courses are accompanied by a bowl of seasonal vegetables & skin on steamed potatoes

Dessert

Triple chocolate mousse with raspberry coulis

Lemon tart & clotted cream

Rice pudding with strawberry preserve

Selection of Brooks's farm house ice creams & sorbets

One course £12.00

Two courses £16.00

Three courses £20.00

Please call us on 01633 450 521 to book