Starters

Cream of leek and potato soup

Served with warm bread and truffle oil

Welsh rarebit

With fresh tossed salad

Ham Hock and Apricot Salad

Ham Hock Terrine served with Pickled Endive and Apricot served with Bread Wafers

Main Course

Braised feather blade of beef

Served with root vegetable stew and Thelma Caerphilly mash

Grilled hake

Lemon and dill marinade hake steak served with seasonal vegetables and white wine

dill butter sauce

Mushroom and apple Wellington

served with Seasonal vegetables served with chestnut, tarragon sauce

Dessert

Toffee pudding

Served with vanilla ice cream

Bara Brith Bread and Butter Pudding

Served with Vanilla Ice Cream

Chocolate and Orange Tart

Served with Toffee Sauce and Brandy Chantilly Cream