

CAWDOR

LLANDEILO

SAMPLE

DINNER MENU

TWO COURSES £25.00

THREE COURSES £30.00

STARTERS

French onion soup

with a parmesan and garlic crostini

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Organic chicken liver and orange parfait

with red onion marmalade and toasted walnut bread

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Welsh goats cheese and red onion tartlet

with fresh pesto and rocket salad

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Local mussels cooked in a white wine, shallot and garlic sauce

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Welsh duck rillettes

with fig relish and toasted ciabatta bread

MAINS

Roasted loin of welsh venison

with celeriac puree with venison pot pie with red wine sauce

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Roasted chicken supreme and crispy chicken croquette

served on a wild mushroom and parmesan risotto

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Roasted Welsh lamb rack with a mini pulled lamb shank shepherd's pie

with a mini pulled lamb shank shepherd's pie with a redcurrant and rosemary gravy

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Roasted Gressingham duck breast

braised red cabbage and a black cherry and Port sauce

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Chorizo wrapped seared salmon tranche

asparagus spears, prawn bisque and a spicy crab cake

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All the above served with gratin dauphinoise potatoes and a panache of fresh vegetables

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8oz Celtic Pride fillet steak (£7.50 supplement)

10oz Celtic Pride sirloin or rib-eye steak (£5.00 supplement)

All steaks served with sun blushed tomato and Parmesan salad, triple cooked chips and a peppercorn sauce

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Mediterranean vegetable and tomato risotto topped with grilled goat's cheese

*The above dishes are prepared and cooked to order – your patience is much appreciated.
If you have any food allergies or specific dietary requirements please inform a member of staff*

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DESSERTS

Chocolate and passion fruit torte, white chocolate and coconut sauce
with a mango sorbet

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Roasted plum Cawdor Pavlova

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Welsh Merlyn's liqueur crème brulee
with a chocolate chip biscuit

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Sicilian lemon curd and poppy seed frangipane
with lemon meringue ice cream

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Cawdor old fashioned sticky toffee pudding
with fig relish and toasted ciabatta bread

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Welsh duck rillettes
with toffee sauce and vanilla ice cream

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Selection of finest Welsh cheeses
with celery, grapes and biscuits
(Please note there is a £3.00 supplement for this dish)

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