

CAWDOR

LLANDEILO

SAMPLE

SUNDAY LUNCH MENU
TWO COURSES £18.00
THREE COURSES £23.00

STARTERS

Cream of organic leek and Pembrokeshire potato soup
with Cheddar croutons

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Grilled Welsh goats cheese, pear, walnut and mixed leaf salad

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Home smoked chicken,
locally smoked bacon and parmesan salad with caesar dressing

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Salmon and crayfish fishcake
Bloody Mary mayonnaise with watercress salad

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Selection of Trealy Farm charcuteries
with homemade chutney and toast

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Trio of melon,
elderflower jelly and lemon sorbet

MAINS

Celtic Pride 28 days roast beef
with Yorkshire pudding

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Loin of Welsh pork
with Bramley apple compote and crackling

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Roasted leg of Welsh lamb
with honey roasted parsnips

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Chargrilled peach and Welsh organic brie tartlet topped
with a sage and onion crumble

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Grilled sea bass fillet
with creamed spinach and watercress sauce

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Pan fried cod fillet
with Penclawdd cockle and laverbread sauce with sautéed spinach

*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*

CAWDOR

LLANDEILO

SAMPLE

LUNCH MENU

TWO COURSES £15.00

THREE COURSES £20.00

DESSERTS

Local Welsh honey and vanilla panna cotta
with a shortbread biscuit

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Baked vanilla cheesecake
with mixed berry compote and blackcurrant sorbet

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Cawdor old fashioned sticky toffee pudding
with toffee sauce and vanilla ice cream

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Bread and butter pudding, crème anglaise and ice cream

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Chantilly cream filled profiteroles
with warm chocolate sauce

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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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