

# CAWDOR

LLANDEILO

SAMPLE

## LUNCH AND DINNER MENU

TWO COURSES £20.00

THREE COURSES £25.00

### STARTERS

**French onion soup**

*with a parmesan and garlic crostini*

~

**Roasted cherry tomato and bell pepper soup**

*with Welsh rarebit*

~

**Organic chicken liver and orange parfait**

*with red onion marmalade and toasted walnut bread*

~

**Welsh goats cheese and red onion tartlet**

*with fresh pesto and rocket salad*

~

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

~

**Home Smoked duck breast, orange and pomegranate salad,**

*with a balsamic and Port reduction*

~

**Homemade pork farmhouse terrine**

*with apple and pear chutney and toasted granary bread*

~

**Local Goat's curd**

*with fresh watermelon, Carmarthen ham and a honey and mustard dressing*

~

**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*

~

**Roasted chicken supreme and crispy chicken croquette**

*served on a wild mushroom and parmesan risotto*

~

**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*

*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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**Roasted Gressingham duck breast**

*braised red cabbage and a black cherry and Port sauce*

~

**Chorizo wrapped seared salmon tranche**

*asparagus spears, prawn bisque and a spicy crab cake*

~

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

~

**Slow roasted pork belly**

*with crackling, a Welsh cider sauce and Bramley apple compote*

~

**Pulled Welsh lamb shank Shepherd's pie topped**

*with a Cheddar and chive mash and lamb gravy*

~

**Locally made sausages, creamed potatoes**

*and a caramelised onion gravy and crispy black pudding*

~

**Braised Welsh beef cheeks**

*with Chestnut mushroom, shallot and a smoky bacon sauce*

~

**Pan fried cod fillet**

*with Penclawdd cockle and laverbread sauce with sautéed spinach*

~

**Wild mushroom truffle and parmesan risotto**

~

**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*

~

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

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## DESSERTS

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

~

Roasted plum Cawdor Pavlova

~

Belgium chocolate brownie

*with chocolate sauce and vanilla ice cream*

~

Sicilian lemon curd and poppy seed frangipane

*with lemon meringue ice cream*

~

Treacle tart

*with creme anglaise*

~

Vanilla crème brulee

*with a chocolate chip biscuit*

~

Cawdor old fashioned sticky toffee pudding

*with toffee sauce and vanilla ice cream*

~

Lemon posset

*with meringue kisses and a shortbread biscuit*

~

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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