

# CAERWYLAN HOTEL

## CAERWYLAN SAMPLE TABLE D'HÔTE MENU - SERVED FROM 6 P.M.

*Cream of Roquette Soup Topped with Herb Oil*

*Assorted Seafood Hors D'oeuvres:*

*Pickled Roll Mop Herring, Smoked Salmon, Prawns & Mackerel*

*Baked Field Mushroom Topped with Glazed Goats Cheese with a Gazpacho Dressing*

*Terrine of Ham Hock Accompanied by Seasonal Leaf and a Tomato & Basil Chutney*

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*Slow Braised Shin of Black Welsh Beef Served with Dauphinoise Potatoes,  
Spinach Leaf and Sticky Shallots*

*Seafood Risotto Infused with Thyme and Garlic & Topped with Parmesan Shavings*

*Crisp Belly of Anglesey Pork Accompanied By Cheddar Mashed Potatoes,  
Leek Knots and a Port Wine Jus*

*Sautéed Penne Pasta Bound with Wild Forest Mushrooms*

*Whole Grilled Baby Lemon Sole simply served with turned Baby Potatoes  
and a Lemon & Parsley Butter (Supplement of £3.50)*

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*Seasonal Vegetables of the Day*

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*Black Forest Chocolate Fondant with Flocked Cream*

*Trio of Welsh Maid Dairy Ice Creams in a Crispy Brandy Snap Basket*

*Sticky Toffee Pudding with a Butterscotch Sauce*

*White Chocolate Crème Brulee with Lemon Biscuits*

*Selection of Local Welsh Cheese & Biscuits with Crisp Celery & Grapes*

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*Coffee £1.75 – Tea £1.50*

***Main Course - £10.95 - Two Courses - £15.95 - Three Courses - £19.95***

*Everything is cooked fresh to order; therefore, please consider preparation time during service.*

# CAERWYLAN HOTEL

CAERWYLAN SAMPLE TABLE D'HÔTE MENU - SERVED FROM 6 P.M.

*Homemade Tomato & Basil Soup with Crisp Croutons*

*Bacon Encased Pork & Pistachio Terrine served with a House Chutney & Dressed Leaves*

*Gravadlax of Scottish Salmon  
served with Capers, Lemon Wedges & a Dill & Mustard Dressing*

*Plum Tomato & Buffalo Mozzarella Salad with Basil Pesto and a Balsamic Glaze*

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*Rolled Shin of Black Welsh Beef  
accompanied by a Sticky Red Onion Marmalade, Buttered Mash and a Red Wine Jus*

*Twice Cooked Anglesey Belly Pork served with A Dauphinoise Potato and a Port Jus*

*Oven Roasted Fillet of North Atlantic Hake  
set alongside Crushed New Potatoes and a Spinach Broth*

*Sun Dried Tomato, Spring Onion & Red Capsicum Penne Pasta  
topped with Glazed Goats Cheese & Pesto Dressing*

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*Seasonal Vegetables of the Day*

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*Steamed Date Pudding with Caramel Sauce*

*Strawberry Shortcake Mousse served with Flocked Vanilla Cream*

*Selection of Welsh Maid Dairy Ice Creams in a Crisp Brandy Snap Basket*

*Fresh Local Seasonal Strawberries with Dairy Cream*

*Selection of Local Welsh Cheese and Biscuits with Crisp Celery and Grapes*

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*Coffee £1.75 – Tea £1.50*

***Main Course - £10.95 - Two Courses - £15.95 - Three Courses - £19.95***

*Everything is cooked fresh to order; therefore, please consider preparation time during service.*