

Hospitality Menu



Starter

Tartlet of British asparagus and Pembrokeshire lobster

with local dressed leaves

Served with home-made breads

Main Course

Pot roasted shoulder of Glanusk Estate lamb with dauphinois

potato, red wine sauce and fine green beans

(V) Local field mushroom filled with creamed leek, toasted

walnut and Caws Cenarth served with fine green beans

Desserts

Fresh strawberry and vanilla mille feuille

with Pimms coulis

Tea and Coffee

To include Table wines (4) and Bottled Water