

## Estate Easter Sunday Menu

(£25 per Person)

### To Start.....

Estate Soup of Creamed Cauliflower & Thyme, Smoked Teifi Cheese Croutons  
Smoked Salmon & Baby Shrimp Salad, Lemon Mayonnaise, Roasted Red Pepper Dressing  
Ham Hock Pressing, House Piccalilli, Toasted Sour Dough Crostini  
Lemongrass & Coriander Crab Cakes, Aromatic Spiced Asian Slaw, Lime, Ginger & Soy Dressing  
Panko Breaded Perl Wen Wedges, Orange & Port Compote, Crisp Sesame Tuille

### For The Main.....

Roast 'Dry Aged' Sirloin of Welsh Beef, Yorkshire Pudding, Red Wine Jus  
Confit Belly of Pork, Caramelized Apple Sauce, Crackling, Pork Gravy  
Slow Roast Spring Lamb Shoulder, Orange & Rosemary Stuffing, Lamb Gravy  
Seared Fillet of Cod, Roast Vine Tomato, Rocket & Basil Pesto  
Sautéed Potato Gnocchi, Celeriac & Buttered Leeks, Minted Pea Puree

(Family Service of Butter Roast Potatoes, Seasonal Vegetables, Sticky Red Cabbage, Cauliflower Cheese)

### To Finish.....

Selection of Fine Welsh Cheese, Celery, Grapes, Oat Biscuits, House Fruit Chutney  
Chocolate & Cherry Delice, Cherry Coulis, Clotted Cream  
Glazed Lemon Tart, Raspberry Gel, Raspberry Sorbet  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Seed Ice Cream  
White Chocolate 'Trinity' Burnt Crème, Berry Compote, Welsh Butter Shortbread