

St David's day

Starters

Welsh rarebit

Leek and potato soup
served with rustic bread

Mussels
served in a garlic and white wine broth, with rustic bread

Mains

Glamorgan sausages
served with creamy mash and lashings of onion gravy

Lamb Cawl
slow cooked lamb, pearl barley, new potatoes and seasonal vegetables finished with crumbled Caerphilly cheese

Mussels
in a garlic and white wine broth served with hand cut chips

Rump of Lamb
served with new potatoes, rainbow chard wine jus

Welsh goat's cheese and leek tart
with creamy spinach and cherry tomatoes

Puddings

Welsh cakes
with berries and homemade vanilla ice cream

Chocolate pots
with homemade madeleines

*Selection of Welsh cheeses
served with biscuits and onion chutney*

