

# SUNDAY LUNCH

PRIVATE DINING IN MORYD £23.50PP

## TO START, CHOOSE FROM...

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Roasted cauliflower & shallot soup, handmade bread (v,g)

Handmade bread, balsamic & oils (v)

Black Bomber cheesecake, red onion chutney, handmade bread (v)

Charcuterie, pickled peppers, gherkins, capers, handmade bread (g)

Smoked salmon, pickled beetroot, beetroot ketchup, parmesan, dressed leaves, handmade bread (g)

## FOR THE MAIN COURSE...

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Roast pork loin, apple puree, herb stuffing (g)

Slow roast shoulder of Welsh lamb, mint sauce (g)

Eynon's medium-rare roast Welsh sirloin of beef, Yorkshire pudding, horseradish (g)

Meat free Sunday lunch, Yorkshire pudding, stuffing, vegetable jus -£1.00 (v)

Wild mushroom ravioli, sun blushed tomato & pesto cream, charred bread (v)

Salmon fillet, spinach mash, green beans, confit carrot, lemon butter (g)

all roasts served with roast potatoes, carrots, seasonal greens, cauliflower cheese & Chef's gravy

## AND TO FINISH...

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Apple crumble, crème anglaise (v,g)

Chocolate pudding, vanilla ice cream (v)

Lemon tart, raspberry coulis, raspberry sorbet (v)

Selection of ice-creams, handmade biscuit (v,g)

Selection of Welsh cheese, crackers, handmade bread & chutney +£1.95 (v,g)

## MANSION HOUSE SUNDAY LUNCH PLATTER...

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Our Sunday lunch platter consists of a portion of each of the three roast meats of the day, roasted potatoes, Yorkshire puddings, garden herb stuffing, confit carrots, cauliflower cheese, seasonal green vegetables & our Chef's own rich meat gravy

Add a starter or/and dessert for £4.50 per person per course

FOR TWO TO SHARE...£31.00

FOR FOUR TO SHARE...£62.00

## SOMETHING EXTRA...

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Serving of mashed potato  
£3.00

Serving of roast potatoes, Yorkshire pudding & gravy  
SMALL £3.50      LARGE £7.00

### FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to our staff about your requirements, (v) vegetarian (g) *gluten free, with adjustments, upon request*

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