

# NEW YEAR'S DAY LUNCH 2019

Two Course £19.50, Three Course £23.50

Home Made Cream of winter vegetable Soup served with freshly baked bread

or

Traditional Prawn Cocktail

or

Home made Chicken liver & Cranberry pate caramelised red onion chutney

or

Fan of Galia melon soft fruit crowned with refreshing fruit sorbet.

Deep fried Brie wedges served with home made cranberry and orange chutney



Roast Anglesey beef served with Yorkshire pudding & Horseradish sauce

or

Roast Anglesey Leg of Lamb served with mint sauce

or

Roast Leg of Corwas Pork sage and onion stuffing

Or

Oven Baked Dorne of salmon served on a bed of crushed new potatoes warm butter sauce

Or

Roast Half of Duckling served with Orange sauce £3 extra

or

Champagne and Oyster Mushroom & Asparagus Risotto (v)



Selection of Home Made Sweets