



This menu is available for party's of 15 or more

Large Party Menu 2019

Two Course £20.50 – Three Course £26.50

To Start

Homemade Soup of the day served with Freshly Baked Bread

Fantail of melon served with Prawns Marie Rose sauce
Or can be served with soft fruit & refreshing sorbet (V & Vegan)G/F

Wedges of Creamy Brie coated in breadcrumbs, deep fried & served with home made
Apple Cranberry and Cider Chutney (V)

Deep fried Whitebait seasonal salad homemade tartar sauce

Homemade Chicken liver and Brandy pate served with carnalized red onion chutney

Main Course

Oven Baked Chicken Breast stuffed with Cream Cheese & Leeks wrapped in
Anglesey Bacon with Mushrooms & Pinot Grigio Cream Sauce

Grilled gammon steak fresh pineapple hand cut chips & peas

Grilled Anglesey Sea Bass fillet cherry tomatoes olives & caramelized red onion
Lemon and balsamic glaze G/F

Braised Lamb shank mint & Onion gravy served on a bed leek mash £3.50 extra (G/F)

Tortellini Rhyd y Delyn Welsh Blue Cheese
wild rocket and pesto with Balsamic glaze and rustic bread (V)

Prime Welsh Steak Burger made with local Welsh Beef
Topped with Grilled Bacon and Cheddar, toasted Bun served with
Home made onion rings & tomato chutney and chips

Home made sweet potato chickpea and spinach curry ,
Pilau Rice ,Poppadom, mango chutney (V & Vegan)G/F

Desserts

Home made sticky toffee pudding toffee sauce
Raspberry Pavlova

Strawberry and vanilla Ice Cream Sunday
Home made Vanilla Crème Brulee

Double Chocolate Brownie with Vegan Ice Cream (Vegan)