



LA STRA *farm*
BAR • DINING • ROOMS

This menu is available for party's of 16 or more

Large Party Menu 2020

Two Course £21.50 – Three Course £28.00

To Start

Homemade Soup of the day served with Freshly Baked Bread

Fantail of melon served with Prawns Marie Rose sauce

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

Pan-fried Chicken Breast, Madeira, wild mushroom and Tarragon 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

Braised Lamb shank mint & Onion gravy served on a bed leek mash £3.50 extra

Corwas the butcher's 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

Sweet potato chickpea and spinach curry ,
Pilau Rice ,Poppadom, mango chutney £13.50(V)(Vegan)GF

Desserts

Home made sticky toffee pudding toffee sauce

Raspberry Pavlova served with cream

Lemon Meringue Pie served with cream

Strawberry and vanilla Ice Cream Sunday

Home made Vanilla Crème Brulee

Selection of Cheese and biscuits £3 extra