

Tonight's Dinner Menu - Three Courses @ £34.00 (£29.00 plus 17.5% VAT)

Canapés served in the bar

Why not kick off with a chilled glass of bone-dry Manzanilla sherry - £3.50 for 50ml
Or a glass of sparkling Kir - Cava and crème de cassis - £4.00 for 125ml

CHEF'S APPETISER

STARTERS

Crispy aromatic lamb pancakes with cucumber, spring onion and hoï sin sauce
Pan-fried fishcake with Rhydlewís smoked salmon and a white wine & chive sauce
New season asparagus grilled with Carmarthen ham, roasted tomatoes and Parmesan shavings
Leek and pancetta risotto finished with Parmesan cheese and pan-seared Scottish scallops
Goat's cheese grilled on a red onion marmalade croute with an apple and walnut salad
Pork and pistachio nut terrine served with our own fruit chutney and toasted brioche
Grilled spiced duck, crispy bacon, mango & crouton salad with a poppy seed dressing

MAINS

RACK OF LOCAL LAMB

Roasted with a herb crust, served on rosemary & garlic potatoes with buttered carrots and a red wine shallot sauce

LOIN OF BRECON VENISON

Roasted with herbs and served with a venison 'shepherds pie', cauliflower beignet and a port jus

GRILLED PRIME WELSH STEAKS

Fillet (£4.00 supp) OR Rib-eye (£1.50 supp) with chunky chips, mushroom and tomato, green peppercorn sauce

SIRLOIN OF VEAL

Roasted, carved and served on sage mashed potatoes with a stuffed tomato and a Madeira & girolle mushroom jus

FILLET OF SALMON AND HAND DIVED SCOTTISH SCALLOPS

Pan-seared and served on pesto spaghetti and spinach with a basil dressing and toasted pine nuts

ROASTED FILLET OF MONKFISH

Wrapped in Carmarthen ham, carved and served on Pembroke new potatoes and fine beans with a dill sauce

OPEN TOMATO TART

Vine tomatoes, confit onions, pine nuts and asparagus baked on puff pastry, rocket salad & new potatoes

MAIN COURSES ARE COMPLETE - IF YOU WOULD LIKE EXTRA VEGETABLES/POTATOES/SALAD PLEASE ASK
WHEN JACQUELINE TAKES YOUR ORDER

Five star
Restaurant with Rooms

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