

BWYTY  
**MAWDDACH**  
 RESTAURANT

**STARTERS**

Winter Minestrone Cannelini Bean and Fresh Pesto	£4.50
Smooth Chicken Liver Pate with Grape Chutney and Warm Toast	£5.00
Chicory, Walnuts, Perl Las and Pear Salad	£5.00
½ Ball of Colle Bianco Buffalo Mozzarella on Bruschetta with Slow Roasted Italian Baby Plum Tomatoes, Anchovies and Fresh Oregano	£5.50
Baked Peppered Pant Ysgawn Goats Cheese Crouton with Roasted Beetroot, Hazelnuts, Baby Spinach Salad and 12 Year Old Balsamic Vinegar	£5.50
Small/ Large Risotto with Saffron and Spring Onions	£5.50/ £11.00
Small/ Large Risotto with Smoked Haddock and Light Curry Oil	£5.50/ £11.00

**MAIN COURSES**

Braised Welsh Lamb Shank with Bubble and Squeak, and Roasting Juices	£10.50
Salmon and Spring Onion Fish Cakes with Sauté Spinach and Homemade Tartare Sauce	£11.00
Baked Whole Rainbow Trout with New Potatoes, Lemon and Homemade Mayonnaise	£11.50
Roast Guinea Fowl Breast and Pot Roast Leg with Polenta, Parmesan, Red Wine and Roasting Juices	£12.00
Pan Fried Sea Bass Fillet with Sauté Potatoes and Fresh Pesto Sauce	£12.00
Roast Free Range Chicken Breast with Olive Tapenade, Little Roast Potatoes and Sauté Spinach	£12.00
Local Aged Welsh Black Steaks, with Homemade Chips, Field Mushroom, Slow Roasted Plum Tomato and Garlic Butter	
8 oz Rib Eye	£17.00
10 oz Sirloin	£18.00

**SIDES**

**Small £1.50 Large £2.50**

Potatoes: Boiled, Chipped or Mashed  
 Chantenay Carrots  
 Crushed Root Vegetables  
 Brussels Sprouts with Toasted Sesame Seeds

## DESSERTS

All £4.50

Chocolate and Espresso Mousse with Chantilly Cream  
and Langues de Chat Biscuits

Vanilla Pannacotta with Poached Pear and Hazelnut Praline

Braeburn Apple Crumble with Homemade Vanilla Ice Cream  
(please allow 20 minutes)

Lemon Posset with Caernarfonshire Cream and Little Shortbread Biscuits

Classic Vanilla Crème Bruleé

Traditional Plum Pudding with Brandy Sauce

## HOMEMADE ICE CREAMS

Per Scoop £1.50

Amaretto, Baileys, Rum and Raisin, Strawberry Ripple, Vanilla

## CHEESE

£6.50

Plate of Five Cheeses from Blas ar Fwyd Delicatessen, Llanrwst with Oat  
Cakes, Homemade Raisin Bread and Dyffryn Mawddach Honey

*Cheeses are Available for Evening Service Only*

## DESSERT WINES

**Brown Brothers Late Harvest Orange Muscat, Australia 2005 37.5cl** £12.50  
A unique dessert wine from the Mystic Park Vineyard in Victoria.  
This is a lively yet elegant dessert wine with great intensity of flavour

**St. Stephan's Crown, Tokaji Aszu 5 Puttonyos, Hungary 1999 50cl** £23.50  
Deliciously sweet, complex, peachy, nectarine nose, dried apricots  
and honeyed palette. This great wine has fabulous balancing acidity  
that leaves the palette refreshed. A wonderful experience.