

BWYTY
MAWDDACH
RESTAURANT

SUNDAY LUNCH MENU

12 pm – 3.30 pm

2 Courses £12.50 3 Courses £16.50

STARTERS

White onion and Hafod organic cheddar soup

Homemade chicken liver parfait with marrow chutney and toast

Grilled black pudding and warm soft-boiled local free-range egg salad with honey and grain mustard dressing

Anglesey goats cheese salad with salt baked beetroot, capers and pine nuts

Caesar salad

Saffron risotto

MAIN COURSES

Roast aged local welsh black beef sirloin with Yorkshire pudding

Slow roast local belly pork and crackling with apple and grain mustard

Roast free-range chicken breast

Braised local lamb shank

Pan-fried thick cut home baked ham with homemade chips and two fried local eggs

Fish of the day, please see our blackboard by the bar

All main courses are served with roast potatoes, new potatoes and vegetables

DESSERTS

Fresh strawberries and raspberries with thyme syrup and Caernarfonshire cream

Sticky toffee pudding with toffee sauce and crème fraiche

Orange and almond cake with mascarpone cream

Vanilla pannacotta with fresh raspberries

Triple chocolate mousse with crushed salted almond caramel

Warm cherry crumble with Caernarfonshire cream

Hafod organic cheddar and Perl Las organic blue cheeses with chutney and oat biscuits

A vegetarian menu is also available

SUNDAY VEGETARIAN MENU

12 pm – 3.30 pm

2 Courses £12.50 3 Courses £16.50

STARTERS

Rocket, parmesan and slow roast baby plum tomato salad

Goats cheese salad with salt baked beetroot, capers and pine nuts

MAIN COURSES

Risotto with local wild porcini and Reggiano Parmesan

Goats cheese tart with salsa verde and olive oil mayonnaise