

Welcome to Llys Meddyg Winter Menu 2012

Three courses - £35.00

Starters

Home-smoked salmon, wild hedge sorrel, pennywort, golden beetroot

"Forest floor", cured meats, goat's cheese, pickled mushrooms

Game Terrine, jerusalem artichoke, brioche

Pigeon two-ways, pink grapefruit, honey and cashews

Oxtail broth, winter chanterelles, barley

Main Courses

Pork two-ways, savoy cabbage, fondant potato

Roast Rump Preseli lamb, shoulder boulangere, parsnip and cumin

Olive oil poached Hake, mussels, coconut, kafir lime

Pheasant breast, red cabbage, pomme maxime

Butternut squash and sage lasagne, beurre noisette

Desserts

Carrot cake, cream cheese frosting, tonka bean ice cream, walnut

Black currant souffle, eton mess

(please allow 15 minutes)

Mandarine tart and bitter chocolate, lime

Deconstructed pineapple and liquorice cheesecake

Selection of Welsh cheeses

We also have a range of cognacs, liquers, whiskies and dessert wines available

At Llys Meddyg we take great care to source our ingredients from local and sustainable sources reflected in our silver award at the Wales the True Taste Awards 2010/11. Please see an extended list of our quality suppliers on our website www.llysmeddyg.com. You can also stay the night in one of our lovely rooms.