



Llechwen Hall

HOTEL & RESTAURANT

table d'hôte

3 COURSES FOR ONLY £23.95

CHEF'S SOUP OF THE DAY (VE, GF)

freshly baked homemade bread

HOMEMADE BUBBLE & SQUEAK (V)

soft poached duck egg, rarebit glaze, chive oil

CONFIT DUCK LEG (GF)

roasted root vegetable crush, wilted greens,
cwmderi honey spiced rum sauce

BAKED CELTIC COAST SALMON

tempura mussels, lemon infused crushed new
potatoes, spinach & caper cream sauce

ROASTED BUTTERNUT SQUASH RISOTTO (V, GF)

y cwt caws goats cheese, fried onion,
shallot salt, crisp sage

MANDARIN CREME BRÛLÉE (V)

homemade shortbread biscuit, cranberry jam

BLACK FOREST TRIO (V)

cherry kirsch chocolate fondant, white chocolate
mousse, homemade cherry sorbet