



*Llechwen Hall*

HOTEL & RESTAURANT

table d'hôte

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3 COURSES FOR ONLY £23.95

CHEF'S SOUP OF THE DAY (V)

freshly baked homemade bread

HALEN MÔN SALT BAKED PUMPKIN VELOUTÉ (V)

poached braddock duck egg, sour dough shards,  
sauté mushrooms

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SPATCHCOCK OAK SMOKED POUSSIN

tamarind glaze, sweet potato mash, curly kale

THYME & SHIRGAR BUTTER BAKED COD

crushed lemon potatoes, pea & basil broth,  
chorizo, saffron oil

PAN-FRIED POLENTA ROUND (V)

braised puy lentils, wild mushroom fricassée, fig  
reduction

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DARK CHOCOLATE FONDANT (V)

madagascan vanilla gelato, manderine syrup,  
chocolate orange tuile

COOKIE & ICE CREAM SANDWICH (V)

choice of ice cream flavours