



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

PENDERYN CHICKEN LIVER PARFAIT BRÛLÉE

melba thins, homemade chutney

OAK-SMOKED CORN-FED CHICKEN

wild rabbit & chorizo bon bon, romanesco, sweet potato mash, peppered watercress velouté

PAN-FRIED SEA BASS

umami spinach, cod cheek tempura, lemon & parsley sauce

BAKED POPPYSEED POLENTA CAKE (V)

whipped welsh goats curd, halen môn crumb, tenderstem fritter, truffled goytre mustard sauce

CHERRY CLAFOUTIS (V)

kirsch syrup, vanilla crème fraîche

LEMON & BASIL TART (V)

toasted meringue, lime gel, wildflower syrup