



LLECHWEN HALL

HOTEL & RESTAURANT

table d'hôte

3 COURSES FOR ONLY £23.95

CHEF'S SOUP OF THE DAY (VE)

freshly baked homemade bread

ROASTED TOMATO ARANCINI (V)

pant-ys-gawn, roasted lemon, soft herbs, mêt & mustard dressing

MÊL GLAZED, CORN FED CHICKEN

autumn vegetable hash, kale, pan-fried blackberries, blackberry jus

ROAST HALIBUT

buttered leeks, clam risotto, roasted onion velouté, sea vegetables

FORREST MUSHROOM RISOTTO (VE, GF)

root vegetable crisp, sautéed mushrooms, black garlic ketchup

BARTI DDU RUM BABA (V)

iogwrt gelato, barti ddu rum syrup, raisin crumb

CUSTARD TART BRÛLÉE (V)

candied lemon, lime curd