

Private Dining Menu C

(minimum of 20 guests)

Soup of the day

Freshly baked bread [C][V][VG]

Smoked salmon, cod & spinach fishcake

Poached egg, limoncello hollandaise, mixed leaves [C]

Chicken & Cointreau liver parfait

Bara brith & orange chutney, butter glaze, raisin bread [C]

Sautéed button mushrooms

Lemon & pepper scented cream sauce, toasted crostini [C][V][VG]

"Celtic Pride" homemade beef lasagne

Garlic bread, dressed leaves, house cut chips [C]

"Celtic Pride" beef burger

Welsh cheese rarebit, bacon medallion, cucumber relish, brioche bun, mayonnaise, coleslaw, onion rings, house cut chips [C]

Roast chicken supreme

Mushrooms, shallots, sauteed potatoes, tomato, white wine & tarragon sauce [C]

The Plough fish & chips

"Towy Valley" beer battered haddock, caramelised lemon,

Choice of minted mushy peas or garden peas [C]

Courgette & mushroom stroganoff

Braised rice, buttered greens, sauteed potatoes [C][V]

Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach & vanilla coulis [C]

Homemade chocolate brownie

Chocolate sauce, vanilla ice cream [C][VG]

Burnt orange sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

Choice of Heavenly and Mario's ice cream

Fresh cream vanilla, chocolate, strawberry, supermix, coconut,
prosecco & strawberry, raspberry or lemon sorbet, non-dairy ice cream [C][VG]

with a choice of chocolate, raspberry, butterscotch or mango sauce

Tea, coffee and mints

2 course - £30.00 / 3 course - £37.00

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] - Suitable with adjustment for coeliacs [V] - Suitable with adjustment for vegetarians

[VG] - Suitable with adjustment for vegans

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.

Private Dining Menu D

(minimum of 20 guests)

Soup of the day

Freshly baked bread [C][V][VG]

Broccoli & Perl Las tartlet

Caramelised red onion compote, fig balsamic dressing [V][VG]

Chicken & Cointreau liver parfait

Bara brith & orange chutney, butter glaze, raisin bread [C]

Homemade Welsh lamb cawl

Freshly baked bloomer bread, Welsh cheese, cheese & cumin straw [C]

Pearls of melon

Cointreau jelly, coconut & pineapple fritter, basil crème fraiche, mandarin sorbet [C][V][VG]

Slow cooked Welsh lamb

Welsh rarebit, Parma ham, braised red cabbage, honey roast parsnips & carrots, dauphinoise potatoes, minted jus [C]

Welsh sirloin steak 10oz

Onion rings, house cut chips

Choice of buttered vegetables or salad / Choice of peppercorn, red wine or bearnaise sauce
(£5.00 supplement)

Citrus & herb crusted salmon

Cauliflower, broad bean & pea couscous, honey roast carrots, sauteed potatoes, vanilla & sage cream sauce [C]

Roast Gressingham duck breast

Braised red cabbage, dauphinoise potatoes, honey roast carrots, Grand Marnier & orange sauce [C]

Winter spiced roast butternut squash, cashew & apricot risotto

Quinoa & smoked cheese croquette [V][VG]

Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach & vanilla coulis [C]

Welsh blackberry liqueur crème brulee

Almond frangipane tartlet [VG]

Burnt orange sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

Trio of desserts

Banoffee profiterole, chocolate brownie, vanilla ice cream [C]

Rum & raisin cheesecake

Honeycomb, biscoff sauce, vanilla ice cream [VG]

Local cheese board/ Caws lleol

Perl las, Perl wen, Caws cerwyn, Teifi laverbread, apple & pear chutney, celery, grapes, crackers & biscuits [C]

Tea, coffee and mints

2 course - £35.00 / 3 course - £42.00

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