

Private Dining Menu C

Homemade soup

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

Welsh fishcake

Roasted vegetables, Caerphilly cheese, crispy kale, laverbread & leek sauce [C]

Duck & Cointreau liver parfait

Apple & pear chutney, butter glaze, rustic toast [C]

Perl Wen, leek & red onion tartlet

Beetroot salad, balsamic & fig glaze [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]

Charcoal roasted chicken supreme

Wild mushroom, shallot & spinach fricassee, creamy garlic potatoes, tarragon velouté sauce [C]

The Plough fish & chips

"Cwrw" beer battered fish, caramelised lemon, choice of minted mushy peas or garden peas [C]

Vegetable Strudel

Courgette, spinach & sundried tomatoes, vegan cheese, sauteed potatoes, pea puree, lemon & mint sauce [V][VG]

Sticky toffee pudding

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

Baked Alaska

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

Chocolate & Cherry brownie

Vanilla profiterole, chocolate sauce, salted caramel ice cream [C][V]

Mario's and Mary's Farmhouse ice cream

Please choose 3 flavours:

Vanilla, Chocolate, Strawberry, Honeycomb, Coconut & Malibu,
Orange & Cointreau sorbet, Raspberry sorbet, vegan vanilla [C][V][VG]

Choice of Sauce – butterscotch, chocolate, raspberry or mango

Tea, coffee and mints

1 course- £21.00

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.

The Plough, Rhosmaen, Llandeilo, Carmarthenshire, SA19 6NP

01558 823431

Private Dining Menu D

Homemade soup

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

Perl Wen, leek & red onion tartlet

Beetroot salad, balsamic & fig glaze [C] [V][VG]

Duck & Cointreau liver parfait

Apple & pear chutney, butter glaze, rustic toast [C]

Homemade Welsh lamb cawl

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

Pearls of melon

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

Slow cooked Welsh lamb

Welsh rarebit, Parma ham, braised red cabbage, dauphinoise potatoes, buttered green vegetables, minted gravy [C]

Welsh sirloin steak 7oz

Onion rings, house cut chips [C]

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

Wholegrain mustard & honey glazed salmon

Spinach, honey roasted carrots, dauphinoise potatoes, leek cream sauce [C]

Seared duck breast & goose bon bon

Cauliflower puree, roasted pear, dauphinoise potatoes, spiced rum jus [C]

Vegetable Strudel

Courgette, spinach & sundried tomatoes, vegan cheese, sauteed potatoes, pea puree, lemon & mint sauce [V][VG]

Sticky toffee pudding

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

Seasonal cheesecake

Fruit coulis, vanilla ice cream

Baked Alaska

Vanilla ice cream, berry compote, peach & vanilla coulis [C][V]

Chocolate & cherry brownie

Vanilla profiterole, chocolate sauce, salted caramel ice cream [C][V]

Mario's and Mary's Farmhouse ice cream

Please choose 3 flavours:

Vanilla, Chocolate, Strawberry, Honeycomb, Coconut & Malibu
Orange & Cointreau sorbet, Raspberry sorbet, vegan vanilla [C][V][VG]

Choice of Sauce – butterscotch, chocolate, raspberry or mango

Local cheese board/ Caws lleol

Mature Cerwyn, Hebenw goats' cheese, Perl Las, Perl wen, apple & pear chutney, celery, grapes, crackers & biscuits [C]

Tea, coffee and mints

1 course- £26.00

2 course - £35.00

3 course - £42.00

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

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