

Private Dining Menu C

Homemade soup

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

Smoked salmon & cod fishcake

Crispy cauliflower, spinach, Welsh rarebit & leek cheese sauce [C]

Duck & Cointreau liver parfait

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

Beetroot, pear, courgette & mozzarella strudel

Sauté potatoes, sundried tomato & pesto cream sauce [V][VG]

Clementine sticky toffee pudding

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

Baked Alaska

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

Chocolate & cherry brownie

White chocolate profiterole, chocolate sauce, vanilla ice cream [C]

Mario's and Mary's Farmhouse ice cream

Please choose 3 flavours:

Vanilla, Chocolate, Strawberry, Mint chocolate chip, Biscottino ripple,
Orange & Cointreau sorbet, Raspberry sorbet, vegan vanilla [C][V][VG]

Choice of Sauce – butterscotch, chocolate, raspberry or mango

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

Homemade soup

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

Perl Wen & leek tartlet

Pickled red onion, apple cider & red wine glaze [V]

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 10oz

Onion rings, house cut chips [C]

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

Citrus & herb crusted salmon

Kale, honey roast carrots, dauphinoise potatoes, lobster & tomato cream sauce [C]

Roast Gressingham duck breast

Braised red cabbage, pancetta, dauphinoise potatoes, poached pear,
buttered green vegetables, Grand Marnier & orange sauce [C]

Beetroot, pear, courgette & mozzarella strudel

Sauté potatoes, sundried tomato & pesto cream sauce [V][VG]

Clementine 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]

Keylime pie

Meringue glaze, rum coulis, mint chocolate chip ice cream

Chocolate & cherry brownie

White chocolate profiterole, chocolate sauce, vanilla ice cream [C]

Mario's and Mary's Farmhouse ice cream

Please choose 3 flavours:

Vanilla, Chocolate, Strawberry, Mint chocolate chip, Biscottino ripple,
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

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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