

CAWDOR

LLANDEILO

Sunday Lunch

2 courses - £29.50 3 courses - £35.00

STARTERS

Cream of leek and potato soup
Mixed herb croutons, Welsh cheddar

Grilled goats' cheese and beetroot tart tatin
Pickled onion, walnut and pear salad

Warm tartlet of Welsh rarebit
Granny Smith apple salad, romesco sauce

Smoked haddock, mozzarella and chive fishcake
Rocket and asparagus salad, tartar sauce

Chicken liver, brandy and thyme parfait
Toasted sourdough, apple chutney

Trio of seared, smoked and beetroot cured salmon
Charlotte potato and watercress salad, hollandaise sauce, sauce vierge

MAINS

Roasted sirloin of Welsh beef
Yorkshire pudding, red wine gravy

Roasted leg of Welsh lamb
Roast potatoes, parsnips, red wine gravy

Roasted home reared pork loin
Apple compote, roast potatoes, crackling

Cashew and cranberry nut roast
Roast potatoes, vegetable gravy

**All the above are served with a leek and cauliflower cheese, buttered
Chantenay carrots, green beans, broad beans and peas**

DESSERTS

Cawdor pavlova

Chantilly cream, mixed berry compote, sorbet

Rum and raisin cheesecake

Chocolate sauce, Malibu ice cream

Almond and pear frangipane

Crème anglaise, pistachio ice cream

Sticky toffee pudding

Toffee sauce, salted caramel ice cream

Lemon posset

Meringue pieces, fresh strawberries, shortbread biscuit

Merlyn liquor crème brûlée

Shortbread biscuit

Selection of finest Welsh cheeses with grapes and crackers
£5.50 supplement

AFTER DINNER REFRESHMENTS

Selection of teas ~ from £3.20

Freshly ground coffee ~ from £3.50

Liqueur coffee ~ from £7.00

Digestifs (25ml)

Courvoisier V.S ~ £4.30

Remy Martin V.S.O.P ~ £4.95

Hennessy V.S. ~ £5.00

Hine Antique ~ £7.75

Hennessy X.O. ~ £18.50

Remy Martin X.O. ~ £24.50

Port (50ml)

A selection of Ports are
available from £4.50 per glass

Dessert Wine

Moscato d'asti ~ £7.95

Whisky (25ml)

Famous Grouse ~ £3.75

Penderyn ~ £4.95

Glenmorangie ~ £4.95