



SYGUN FAWR

COUNTRY HOUSE & RESTAURANT

Starters

Homemade soup of the day

*

*Wild boar pate served with brown toast,
home made chutney and a baby leaf salad*

*

*Thyme and rosemary marinated grilled goat's cheese served on a
garlic crouton with a walnut, rocket and cherry tomato salad (V)*

*

*Caesar salad with romaine lettuce, parmesan,
anchovies, croutons and a classic Caesar dressing (V)*

Main Courses

*Slowly cooked honey glazed Welsh lamb shank with a
red wine jus and creamy mashed potatoes*

*

*Chicken breast stuffed with brie, pine nuts and spinach,
wrapped in Parma ham served with herby crushed potatoes*

*

*Grilled salmon fillet served with baby new potatoes
and a dill and lemon beurre blanc*

*

*Penne pasta in a sun dried tomato creamy sauce with fresh
Parmesan shavings (V)*

- all main courses are served with seasonal vegetables -

Desserts

(all homemade)

*Rich dark chocolate torte served with raspberry coulis
and homemade vanilla ice cream*

*

*Bara brith bread and butter pudding served with
cream, ice cream, or custard*

*

Sticky toffee pudding

*

Ice cream with fruit coulis

Cheese

A selection of fine Welsh cheeses with biscuits and grapes