

The Caerwylan
Dinner Menu from 6 p.m.

STARTERS

Soup of the Day Served with a Warm Mini Bread Loaf and Butter ~ £5.45

Smoked Salmon and Cream Cheese Roulade
Spring Onion, Chives and Warm Blini Pancakes ~ £7.25

Salad of Olive Oil and Balsamic Marinated Beetroot
Crisp Coated Goat Cheese, Pickled Radish and Chive Oil ~ £6.55

Thin Sliced Beef Bresaola, Baby Capers and Shallots, Mustard Mayonnaise
Parmesan Shavings and Herb Croutons ~ £7.55

Chicken and Hazelnut Terrine Wrapped in Parma Ham
Apricot Chutney and Toasted Bread Croutes ~ £6.75

Caerwylan Prawn Cocktail:
King Prawns Bound with Marie Rose Sauce
Shredded Ice Berg Lettuce and Cucumber
Farm House Brown or White Bread and Butter ~ £6.95

Our Chefs prepare everything fresh to order, therefore, there might be delays when we are busy

If you have any food allergies, please talk to a member of staff and ask to see our allergen pack.

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MAIN COURSE

Braised Welsh Beef Casserole
Button Mushrooms, Caramelised Baby Onions with a Puff Pastry Lid
Mini Roast Potatoes, Panache Vegetables - £14.95

Chargrilled Supreme of Chicken
Pesto Creamed Potato, Fine Ratatouille
Aged Balsamic Vinegar and Toasted Pine Nuts, Panache Vegetables - £14.75

Grilled Fillet of Sea Bream with Mild Chilli, Mango and Lime Salsa
Crushed New Potatoes, Fresh Mint and Lemon Dressing, Panache Vegetables - £14.95

Oven Baked Cod Loin and King Prawns
Served on Pasta Linguine
Diced Tomato, Shallots and Coriander, Panache Vegetables - £16.25

Char Grilled 8oz Rump Steak
Hand Cut Chips, Balsamic Roasted Plum Tomatoes, Sautéed Wild Mushrooms
Green Peppercorn Sauce and House Salad - £16.95

Creamed Wild Mushroom, Spinach and Perl Las Tart
Parmentier Potatoes and House Dressed Leaves - £13.95

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DESSERTS - £5.95

Sugar Dusted Strawberries and Chantilly Cream
Brandy Snap Wafer and Strawberry Ice Cream

Glazed Lemon Posset with Candied Citrus Zest
Mint Sorbet and Shortbread Biscuits

Warm Chocolate and Hazelnut Brownie with Salted Caramel Ice Cream
Dark Chocolate Tuille and Grand Marnier Syrup

Bailys Cheese Cake with Mint Chocolate Chip Ice Cream
White Chocolate Tuille and Mint Sugar

Duo of Ice Creams or Sorbets - £4.75

Hand Picked Selection of Local Welsh Artisan Cheeses
Accompanied by Local Homemade Chutney, Crisp Celery, Grapes and Biscuits
£6.95

Cafetiere of Dwyfor Coffee with Mints £2.25 (Dwyfor Decaf Coffee also available)

Pot of Dwyfor Tea with Mints £2.25. Selection of Twinings Fine Infused Teas with Mints £2.25

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