

Dolserau Hall

Dinner

Flat field mushrooms topped with Stilton cheese, lightly grilled on a bed of fresh herbs

Crown of fresh fig with orange slices & honey yoghurt

Chicken liver pate with a hint of whisky served with a cranberry relish & hot toast

Seasonal Parisian cut canteloupe melon with fennel seed

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Cream of Asparagus Soup

Mango Sorbet

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Two char-grilled noisettes of Welsh lamb, cooked to order, topped with parsnip crisps & served on a marquis potato cake with a rosemary jus

Chinese chicken & vegetable stir-fry

Fine cut vegetables & chicken breast pan-fried in fresh ginger with a light spiced sauce and white rice

Top roasted fillet of pork on a bed of fresh asparagus topped with mushrooms & a rich sauce

Grilled local mackerel, red salad, horseradish sauce

Asparagus & mushroom risotto topped with asparagus tips

Mild vegetable curry from Hyderabad served with apple & seared onion rice

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Apple & plum pie served warm with thick Welsh cream

Profiteroles filled with Welsh double cream with a hot dark chocolate sauce

Cranachan

Traditional Scottish dessert, whisky & oatmeal whip with fresh raspberries

The Winter Garden Restaurant fruit salad

Eight different fresh fruits & berries soaked in apple juice, served with either cream or local ice cream

Cheese

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Coffee