

Illtud's Mother's Day Lunch

Sunday 11th March 2018

£ 21.50 2 Courses / £ 24.00 3 Courses

First Courses

V ~ "Illtud's 216 Mother's Day Soup"

*hearty red pepper and tomato soup
with crème fraîche and basil – pesto crouton*

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Smoked Scottish Salmon

with horseradish cream, capers, chopped red onions and toast

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"Welsh Dragon Pâté"

*potted, chopped lamb's liver, red chillies and herbs
with orange and brandy flavoured cranberry sauce,
red onion and orange salad, toast*

~

V ~ Pant-Ysgawn Goat Cheese and Tomato Tart

with rocket salad, Balsamic infused

~

Potted North Atlantic Shrimps and Crab Meat

served with two cocktail sauces, watercress and toasted rye

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San Danielle Ham and Honeydew Melon

with Grissini

Main Courses

Mother's Day Roasts:

Prime Beef Sirloin, Port Wine Sauce

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Roasted Lamb Leg, Thyme and Honey Sauce

~

Pork Loin with Apricot and Prune Stuffing, Caraway Jus

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Chicken Breast

*with Perl Wen cheese and chicken mousse filling,
marinated in coriander and citrus jus*

~

Pan-seared Sea Bass Fillet

*wrapped in Pancetta and sage
served with broiled cherry tomatoes, cilantro butter, balsamic infused*

*... all of the above mains are served with Yorkshire pudding,
honey glazed and herbed roast potatoes, seasonal and roasted vegetables*

~

V ~ Shallow-fried Glamorgan Sausages

*on wilted greens with tomato sauce,
new potatoes, tossed in butter and herbs*

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Puddings

Plum Crumble

baked in an almond crumble with custard or vanilla ice cream

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A Festival of Strawberries

served the traditional British way

with icing sugar double cream or ice cream of your choice

~

Chocolate Mousse

made of Callebaut Belgian chocolate

with mango coulis and raspberry cream in a chocolate basket

~

Original Viennese Apple Strudel

served warm with Bourbon vanilla bean sauce or vanilla ice cream

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Illtud's 216 Trifle

mulled wine flavoured cranberry trifle

with brandy custard and marzipan stollen,

topped with whipped cream, almonds and pomegranates

(contains alcohol)

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Grand Marnier Brûlée

with orange segments and chocolate brownie

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Selection of Locally Produced Cowpot's Ice Cream:

Cornish style vanilla, chocolate, strawberry & cream or lemon meringue

with your choice of toppings: coffee curls, chocolate sauce,

strawberry or mango coulis and roasted almonds

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Selection of Welsh Farmhouse Cheese

St Illtyd, Perl Las, Perl Wen and Pant-Ysgawn goat's cheese

with grapes, quince cheese and biscuits