

# *Illtud's Easter Sunday Menu*

**SUNDAY, 21<sup>ST</sup> APRIL 2019**  
**2 COURSES £ 18.00 OR 3 COURSES £ 21.00**

## **STARTERS AND SOUPS**

### **Creamed Spinach Soup**

*with poached egg and minted natural yoghurt*

### **V ~ Pant-Ysgawn Goat Cheese and Tomato Tart**

*with rocket salad, Balsamic infused*

### **Smoked Scottish Salmon**

*with horseradish cream, capers, chopped red onions and toast*

### **“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*

### **Potted North Atlantic Shrimps and Crab Meat**

*served with two cocktail sauces, watercress and toasted rye*

### **San Danielle Ham and Honeydew Melon**

*with Grissini*

## **MAIN COURSES**

### **Honey glazed and baked Easter Ham, Madeira Sauce**

### **Roast Prime Beef Sirloin, Port Wine Sauce**

### **Rolled Lamb Leg, Thyme and Honey Sauce**

### **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**

*with custard or vanilla ice cream*

### **Illtud's 216 Berry Trifle**

*a rich trifle with custard, lots of autumn wood berries,  
and Amaretti cookies, with whipped cream,  
toasted sliced almonds and pomegranate seeds*

### **Grand Marnier Brûlée**

*with orange segments and chocolate brownie*

### **Original Viennese Apple Strudel**

*served warm with Bourbon vanilla bean sauce or vanilla ice cream*

### **Chocolate Mousse**

*made of Callebaut Belgian chocolate  
with mango coulis and raspberry cream in a chocolate basket*

### **Selection of Welsh Farmhouse Cheese**

*St Illtyd, Perl Las, Perl Wen and Pant-Ysgawn goat's cheese  
with grapes, quince cheese and biscuits*

### **Selection of Locally Produced Ice Creams**

*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*

