

Illtud's Mother's Day Lunch

Sunday 31st March 2019

£ 21.50 2 Courses / £ 24.00 3 Courses

First Courses

"The Illtud's 216 Mother's Day Soup"

curried asparagus soup with poached egg,
alfalfa sprouts and rose petals

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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

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V ~ Pant-Ysgawn Goat Cheese and Tomato Tart

with rocket salad, Balsamic infused

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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

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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

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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

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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

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Chocolate Mousse

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

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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 Amaretti biscuits,
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