

Father's Day @ Illtud's 216

Sunday, 17th June 2018

2 Courses £ 18.00 or 3 Courses £ 21.00

Starters and Soups

V ~ Creamed Potato and Leek Soup

rosemary croutons

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Potted North Atlantic Shrimps and Crab Meat

two cocktail sauces, watercress and toasted rye

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"Welsh Dragon Pâté"

orange and brandy flavoured cranberry sauce,
red onion and orange salad, toast

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Smoked Scottish Salmon

horseradish cream, capers, chopped red onions and toast

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V ~ Pant Y Gawn Goat Cheese and Tomato Tart

on caramelised onions and cranberries,
rocket salad, Balsamic infused

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San Danielle Ham and Charentaise Melon

with Grissini

Mains

Pan seared Sea Bass Fillet

wrapped in Pancetta and sage,
coriander butter and cherry tomatoes,
Illtud's Sunday potatoes and seasonal vegetables

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Chicken Breast

with Perl Wen cheese and chicken mousse filling,

Illtud's Sunday potatoes and seasonal vegetables

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Smokey BBQ Pork Ribs,

glazed with honey and Bourbon, befeater chips

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Roasted Leg of Black Mountain Lamb

Illtud's Sunday potatoes and seasonal vegetables

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Roast Sirloin of Welsh Beef with Yorkshire Pudding

Illtud's Sunday potatoes and seasonal vegetables

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Grilled Sirloin Steak

grilled tomato, water cress,
a generous bowl of befeater chips (add £ 2.50)

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Slow Roasted Loin of Pork

Stuffed with Apricots and Prunes in Cider Gravy,
Illtud's Sunday potatoes and seasonal 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

Original Austrian Apple Strudel

custard or vanilla ice cream

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Plum Crumble

cream, custard or vanilla ice cream

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Illtud's 216 Berry Trifle

whipped cream, toasted sliced almonds
and pomegranate seeds

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Chocolate Mousse with Mango Coulis

and raspberry cream in a chocolate basket

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Fresh Strawberries

double cream or vanilla ice cream

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Rich Bread and Butter Pudding

with raisins soaked in dark rum, nutmeg and cinnamon,
warm whiskey flavoured custard or vanilla ice cream

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Grand Marnier Brûlée

orange segments and chocolate brownie

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Selection of Welsh farmhouse cheese

St Illtyd, Perl Las, Perl Wen
and Pant-Ysgawn Goat's cheese
quince cheese, fruit and biscuits

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Selection of Locally Produced Ice Cream

Cornish style vanilla, chocolate, strawberry & cream,
lemon meringue, rum & raisin or banana fudge
with your choice of toppings: coffee curls, toffee sauce, chocolate sauce,
strawberry or mango coulis and roasted almonds