

SAMPLE MENU

LASSWADE COUNTRY
HOUSE RESTAURANT

DINNER MENU

Warm salad of Woodland Mushrooms
with Black Pudding and strips of crispy Bacon
drizzled with a Truffle Oil

Homemade terrine of boiled Ham Hock and Sage
accompanied with a local Apple chutney

Slices of locally smoked Organic Salmon
served with a grated Apple and Horseradish Cream
dressed with Salmon Caviar

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Cannon of local Elan Valley Organic
Matton
accompanied with a soufflé of Leeks
roasted root Vegetables and Madeira Wine reduction

Medallions of Pork
gently sautéed with a grain Mustard and a White Wine Cream
around a Rushtie Potato with a Olive and Onion Marmalade

Poached wing of Milford Skate
served with a Salsa Verde

Vegetarian (by pre request)

Braised Endive

served on a Rushtie Potato with a Balsamic roast Beetroot

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Dessert Menu

Crème and Cognac Brulè

A sauté of Hedgerow fruits in a Filo Basket,
with Strawberries, Raspberries and Blueberries
in a Welsh Elderflower Wine

Selection of Welsh Unpasteurised Cheeses

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Coffee/Tea & Fudge (£2.15 plus Vat)

all three courses at **£27.83** per person

This is a minimum charge
and it is subject to V.A.T. at 17.5%

The principality of Wales has an abundant larder of fine quality food. As a result of this, much of our raw ingredients are sourced locally.

Our Beef is Pedigree Welsh Black and prepared by our local shop Bob the Butcher.

Our Lamb which, does vary in breed, occasionally sourced direct from a local Farm

The Welsh Organic Mutton, it is produced from the Elan Valley where they enjoy the natural herbs and heathers.

Our Fish is delivered fresh from Milford Haven and our Smoked Salmon is delivered by Train from the Welsh borders and described by Rick Stein and Gordon Ramsey as "one of the best Smoked Salmons available", but we discovered it first!

A high proportion of Vegetables, are grown Organic and locally when in season.

All of our products are GM free but, some may contain Nut traces.
Our aim is to be sympathetic to our ingredients and not to overpower them with heavy flavours but,
simply to let them speak for themselves.
I do hope you find your food is as interesting to consume, as it was to produce.

Roger Stevens ACF

A.A. two Rosettes

UK Sustain Food Champions