

Sample Specials Menu

2011 Season

Starters

Local marinated lambs ribs

Traditional leek and lamb soup

Port and stilton pate

Fresh Anglesey crab thermidor

Fresh asparagus in garlic and madeira

Stuffed mushrooms in garlic (Danish blue, spinach and chestnut puree)

Main courses

Wild boar steak in red wine and peppercorn sauce

Swordfish steak in tomato, cinnamon and herb sauce

Fresh Anglesey lobster thermidor

Marinated venison pie

Boned breast of wild goose in orange and triple sec sauce

Spicy lentil bake

Shark steak in tomato and herb sauce

Roast pheasant in port, juniper and mushroom sauce

Local sea trout with Anglesey crab stuffing

Whole partridge with chicken liver pate stuffing in madeira, stilton and broccoli pasta bake