

HOT MENU

STARTERS

(choose one)

Individual Prawn Mousse with Smoked Salmon
Smoked Chicken Mousse
Spinach Roulade with Mushrooms
Gruyere & Red Pepper Roulade
Smoked Trout & Orange Salad with Horseradish Dressing
Pembrokeshire Crab Cakes with Lemon or Sweet Chilli Sauce
Smoked Haddock Mousse with Smoked Salmon
Roasted Peppers with Cherry Tomatoes/Anchovy/Olives
Black Forest Ham, Blue Cheese & Walnuts with Rocket & Balsamic Dressing
Gazpacho
Cucumber & Mint Soup
Leek & Potato Soup
Carrot & Coriander Soup
Chicken Liver Pate with Walnut Bread
Melon, Prawn & Cucumber Salad
Platter of Antipasta

MAIN COURSE

(choose one)

Roast Butterfly Leg/Shoulder of Lamb
Rack of Best Welsh Lamb with Herb Crust
Persian Lamb
(with spices and apricots)
Mango Chicken (tender chicken breasts served with a creamy mango sauce)
Chicken Tarragon
Chicken Breasts with Stilton & white wine sauce
Chicken Savoyarde (tender chicken with swiss cheese & grainy mustard sauce)
Soy & Honey Chicken
Thai Chicken Curry
Chicken Breasts served with a red pepper & tomato sauce
Tenderloin of Pork wrapped in bacon with apricot/thyme/lemon stuffing
Pork with Ginger & Orange
Welsh Beef Wellington
Boeuf Bourguinnone
Fillet of Beef
Roast Welsh Beef
Salmon Fillets glazed with soy, honey & mustard
Salmon Fillets marinated in lime juice, ginger & coriander



Cresselly

A decorative flourish consisting of several elegant, overlapping loops and curves, positioned directly beneath the brand name.

VEGETARIAN

Leek & Hazlenut Pie
Feta Cheese & Spinach Filo Pie
Gruyere & Red Pepper Roulade
Spinach & Mushroom Roulade
Mediterranean Vegetable Flan
Red Pepper & Fennel in a Cheese Pastry
Caramelised Onion Tart
with Goat's Cheese
Mushroom Stroganoff
Chilli Mixed Beans

PUDDINGS

Strawberries and cream
with Mini Meringues
Biscotten Torte with Apricot coulis
Red Fruit Salad & Mini Meringues
Chocolate Roulade
Lemon Meringue roulade
Individual meringue nests filled
with fresh fruit & cream
Chocolate Profiteroles
Hazlenut Meringue Layer Cake
Fresh Fruit Pavlova
Individual Summer Puddings
Lemon & Lime Cheesecake
Passion Fruit Cheesecake
Chocolate Cheesecake
Tarte au Citron
Pears poached in Wine or Cider
with Cinnamon Cream
Two coloured Chocolate Parfait
Canterbury Apple Tart
Trio of Puddings

Coffee/Tea

Main Courses served with potatoes/rice and seasonal vegetables.

There is a £5 a head supplement for the Rack of Lamb and £6 a head supplement for the Fillet of Beef and Beef Wellington dishes.



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