

# 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



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## 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 £6 a head supplement for the Rack of Lamb and £8 a head supplement for the Fillet of Beef and Beef Wellington dishes.



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