



NEW HOUSE
COUNTRY HOTEL

Lunch Menu

Starters

Soup of the Day, Bread Roll (VG) (GFO)

Filo King Prawns, Sweet Chilli Sauce

Pressed Ham Hock and Apricot Terrine, Balsamic Baby Onions, Toasted Brioche

Mains

Slow Braised Cefn Mably Blade of Beef, Creamy Mash, Roasted Carrots

Spiced Cauliflower Steak, Butterbean Puree, Crispy Squash, Chimichurri Sauce

(VE) Steamed Haddock, Welsh Rarebit, Creamy Mash and Chive Veloute

All mains are served with Seasonal Vegetables

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Welsh Honeycomb Ice Cream

Selection of Cheeses, Celery, Chutney, and Crackers

Selection of Ice Creams and Sorbet, Meringue Nest

2 Courses £27.95

3 Courses £32.95

(V) Vegetarian, (VO)Vegetarian Option, (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.