

# THE NEW HOUSE *Cardiff*

## SUNDAY LUNCH MENU (SAMPLE)

### STARTERS

**Soup of the Day**

Sourdough Bread (VG, GFO)

**Classic Prawn Cocktail**

Brown Bread & Butter

**Chicken Liver Pate**

Red Onion Chutney, Toasted Brioche (GFO)

**Beetroot & Feta Ravioli**

Roasted Tomato Sauce, Roasted Pinenut (V, GFO)

### MAINS

**Roast Striploin of Welsh Beef**

Yorkshire Pudding (GFO)

**Locally Sourced Roast Pork Loin**

Apple Sauce Roast

**Shoulder of Welsh Lamb**

**Beetroot Wellington**

Vegetarian Gravy (VGO)

**All roasts served with Honey Roasted Carrots, Creamy leeks, Cauliflower Cheese & Pan Roast Gravy**

**Halibut**

Sautéed Spinach, Fondant Potatoes, Lemon & Dill Sauce

### DESSERT

**Sticky Toffee Pudding**

Toffee Sauce, Ice Cream

**Lemon Tart**

Raspberry Sorbet

**Selection of Ice Cream and Sorbets(VGO, GF)**

**Selection of Welsh Cheeses**

Crackers, Apple, Chef's Chutney (+£2 Supplement)

**2 COURSES £27.95**

**3 COURSES £32.95**

The New House Hotel recognises that it works with the main 14 allergens in our kitchens. Whilst every effort is made to reduce cross contamination in all dishes, items may come in contact with one or more of these common allergens. If you are concerned about dietary requirements in your meal, please speak to a member of the team