



Sunday Lunch

AT THE FAENOL FAWR

Start

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Homemade Tomato and Roasted Red Pepper Soup served with a warm bread roll

Trio of Seasonal Melon served with a refreshing Prosecco sorbet

Warm Smoked Duck Salad with Mandarin and Sesame Seeds

Goats Cheese Crostini topped with Red Onion Marmalade

Classic Prawn Cocktail

Main

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Roast Welsh Beef served with Yorkshire Pudding, roast potatoes and Traditional gravy

Welsh Lamb Shank set on Mashed Potato finished with a Rosemary Jus

Roast Turkey served with all the Trimmings

Roast Halibut finished with a Beurnaise Sauce

Homemade Cranberry and Pistachio Nut Roast with Chef's Vegetarian Gravy

Served with potatoes & vegetables of the day

Finish

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Classic Lemon Tart

Pear Frangipane with Crème Anglaise and Ginger Bread Ice Cream

Raspberry and White Chocolate Baked Cheesecake

Plum Pudding served with Brandy Sauce

A Selection of Welsh Ice Creams

2 Courses - £12.95 | 3 Courses - £15.95

Little extras – Yorkshire Pudding/roast potatoes/stuffing – 95p