

# CAERWYLAN HOTEL

## TODAY'S DINNER MENU FROM 6 P.M.

*Seasonal Vegetable Soup*

*Chefs Own Smoked Mackerel Pate with Toasted Ciabatta*

*Breaded Brie Wedges with Fresh Salad & Apple Chutney*

*Chefs Greek Salad with Feta Cheese, Black Olives & Dressing*

*Smoked Bacon and Black Pudding Salad with Red Onion Marmalade*

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*Best Welsh Rib Eye Steak on a Bed of Mushrooms with a Mild Pepper Sauce &  
Served with Homemade Chips*

*Minted Salt Marsh Lamb Chops with a Redcurrant and Mint Jus*

*Pan Fried Salmon Resting on Asparagus & Fresh Baby Leaves with a Chilli Sauce*

*Scottish Smoked Salmon Linguine with a Mature Welsh Cheese Sauce & Chives*

*Chefs Own Sweet Stuffed Peppers with Melted Cheese Top & Salad*

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*Seasonal Vegetables of the Day*

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*Steamed Sticky Toffee Sponge with Lashings of Creamy Vanilla Infused Custard*

*Black Forest Tumble Pudding with Fresh Cream & Berries*

*Chefs Apple Crumble with Vanilla Infused Custard*

*Ice Cream*

*Welsh Cheese & Biscuits*

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*Coffee £1.30 – Tea £1.10*

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***Main Course - £9.95 - 2 Courses - £13.95 - 3 Courses - £17.95***

*Chief, Terry North, cooks everything fresh to order, therefore, please consider preparation time during service.*