

# Château Rhianfa

## Sunday Lunch



### STARTER

#### **Soup of the Day**

#### **Steamed Provencal Menai Mussels**

With Garlic, Tomato & Caper Sauce

#### **Cured Mackerel**

With Carrot Escabeche & Ginger Nashi Pear

#### **Salt & Pepper Crispy Pork Belly**

With Crispy Chilli Chicory



### MAINS

#### **Roast Sirloin of Welsh Beef**

#### **Crisp Confit Duck Leg**

#### **Roast Breast of Chicken**

#### **All the above served with**

Roasted Potatoes, Yorkshire pudding, Buttered Seasonal Vegetables & Gravy

#### **Chateau Fish Pie**

Charred Vegetables & Crispy Shallots

#### **Truffle & Potato Boudin**

Wild Mushroom & Rocket Fricassee



### DESSERT

#### **Forest Fruit Crumble**

With Vanilla Custard

#### **Blackberry & Lemon Balm Eton Mess**

#### **Croissant Bread & Butter Pudding**

With Crème Anglaise

#### **Sticky Toffee Pudding**

With Vanilla Ice Cream & Butterscotch Sauce

#### **Three Courses**

**£35.00**

Please note due to the presence of allergens in our kitchens we are unable to guarantee their absence in our menu, before you order your food or drink please ask a member of our team if you would like to know more about our ingredients.