

Castlemead menu

Mother's day Lunch 22nd March

Starters

Spring Green soup, with goat's cheese croutons (v)(VG)(GF).

Bruschetta topped with Roasted cherry tomatoes & basil (V)(VG).

Smoked mackerel on a bed of herbed & wholegrain mustard potato salad (GF).

Seafood Jumble with fresh lime & a spiced seafood dip.

Asparagus wrapped in parma ham with hollandaise.

Mains

Fillet of salmon, roasted on a bed of buttered lemons, garden herbs & middle eastern spices (GF).

Pulled shoulder of welsh lamb, with spring greens & homemade chunky salsa Verdi (GF).

Slow Roasted lion of pork, with a honey & mustard sauce.

Supreme of Chicken on a bed of leeks & bacon with a sherry, tarragon cream sauce

Spiced lentil & cauliflower pie (v)

Pea, mint & asparagus risotto (V)(VG)(GF)

All Served with fresh vegetables or salad & Potatoes or chips

Sweets

Homemade Desserts of the day, cream or ice cream

Welsh cheese board, chutney & crackers

Two course £20⁰⁰

Three course £25⁰⁰

Served between 12:30_{pm} to 3_{pm}

****Allergy advice - Please inform a member of staff whilst ordering if you have any allergies, we will do our best to meet your needs.**