



The Orchard

- restaurant - bar - cider tavern -

22- November - 2009

Orchard Sunday Lunch

£9.95 for two courses, £14.95 for three courses.

Starters

Fresh Anglesey Mussels

Cooked in dry cider with shallots, cream and chopped parsley

Soup of the Day

Served with crusty bread
(see server for details)

Grilled Goats Cheese

Grilled goats cheese with honey and fresh rocket salad

Stuffed Mushroom (V)

A spinach and shallot filling with garlic, cream and nutmeg, and finished with parmesan glaze

Mains

Roast Lamb

Roasted leg of Welsh lamb with rosemary

Roast Beef

Roasted Sirloin of English Beef and Yorkshire Pudding

Pan Fried Salmon

Pan Fried fillet of Salmon, with orange and watercress salad

Bubble and Squeak

A traditional bubble and squeak recipe topped with chestnut, sage and onion stuffing, finished with a brandy butter sauce and cranberries

Roast Chicken and Mushroom Pie

Roast Chicken and Mushroom Pie, Homemade pastry case with a rich roast chicken and mushroom filling

All main courses are served with roast potatoes and seasonal vegetables



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Sweets

Chocolate Mousse with Coffee Cream

Chocolate mousse served in a coffee cup topped with coffee cream

Chocolate and Raspberry Tart

A sweet pastry case filled with fresh raspberry covered in chocolate fondant

Bread and Butter Pudding

Traditional recipe with raisins and fresh cream

Black Forest Gateaux

Homemade chocolate sponge with kirsch,
Black morrello cherries and vanilla cream