



Red Lion Penyffordd



Mother's Day Menu

Served on Sunday 22nd March in 3 sittings

12pm-2pm, 2:30pm-4:30pm, 5pm-7pm

3 courses £21.95

Starters

Homemade Leek & Potato Soup *served with a Crusty Roll*

Chef's Homemade Chicken Liver Pâté *served with a Warm Toasted Ciabatta and Ale Chutney*

Creamy Garlic Mushrooms *Enroute Stilton Crust*

Garlic Ciabatta Bread *served Plain or with Melted Mozzarella*

Prawn & Crayfish Cocktail *in a Brandied Marie Rose Sauce served with Brown Bread & Butter*

Fantail of Melon *with Fresh Fruit Sorbet and Raspberry Coulis*

Mains

Roast Sirloin of Beef *served with a Homemade Yorkshire Pudding, Rich Roast Gravy & Seasonal Vegetables*

Roast Lamb *with a Mint Redcurrant Gravy and Seasonal Vegetables*

Roast Pork *served with Apple Sauce, Sage Stuffing, Rich Roast Gravy & Seasonal Vegetables*

Red Lion Triple Roast *served with a Yorkshire Pudding (£2.50 surcharge)*

Chef's Homemade Nut Roast *with Vegetarian Gravy & Seasonal Vegetables (v)*

Roasted Salmon Fillet *served with a Lemon and Dill Hollandaise Sauce (v)*

Sweets

Apple and Rhubarb Crumble *with Vanilla Pod Custard*

Warm Chocolate Fudge Cake *with Ice Cream*

Trio of Ice Cream

Sherry Berry Trifle *topped with Chantilly Ice Cream*

Chef's Homemade Crunchie Bar Cheesecake

Warm Belgian Waffle *with Banana and Salted Caramel, Ice Cream and Toffee Sauce*

Before you order your food and drinks, please speak to a member of staff if you want to know about our ingredients. All weights are approximate prior to cooking. If you have any special dietary requirements please inform a member of staff. We do not operate a gluten or dairy free kitchen, however we will endeavour to modify all dishes on request. We cannot guarantee that any of our dishes do not contain traces of nuts. Weights are approximate prior to cooking. Our fish may contain small bones. Our cooking oil contains genetically modified soya.