



Afon Rhaiaadr Country House

Winter Dinner Menu

Dinner is Served at 7pm on Selected Evenings (Mon, Wed, Sat)

2 Course for £22.50 or 3 Course for £27.50 per person

(+£3 Supplement for Snack platter, Roast Veg, Beef, Salmon , +£3.50 for cheese board items)

Starter

Sharing Snack Platter for 2 (V except pate) (plus £3)
(Feta & Olives, stuffed peppers , humus and pate with toasted sough dough bread)

Soup of the day with a Warm Crusty Roll (V)
(Could be one of the following - Cauliflower, Butternut, Vegetable, Potato and Leek)
(The soup is GF, we can serve the soup with toasted GF bread
The Vegetable, Cauliflower & Leek & Potato Soup are DF)

Mains Selection (All come with a selection of vegetables)

Creamy Potato Bake (V, GF)
(Vegetables layered with potato in a creamy paprika sauce with a grilled cheese Crust)

*****Curried Chickpeas in a Tomato glaze and Vegetable** (V, GF, DF)
(Chickpeas in a rich tomato sauce with Indian spices, ginger, coriander and chillies)

Creamy Chicken Curry and Rice (GF)
(Shredded chicken breast in a medium garam masala spice creamy sauce)

Salmon in a Honey and Garlic Glaze with new Potatoes (GF plus £3)
(Baked salmon in a honey, garlic and herb glaze)

Roast Beef and Roast Potatoes (GF plus £3)
(Tender pot roasted silver side beef in an onion, tomato and mushroom gravy)

Pulled Pork and Roast Potatoes (GF)
(Shredded slow roasted pork with an apple sauce)

Dessert (Loving made by us)

Chocolate Cake with Hot Chocolate Sauce and Cream

Apple Cake with a Fudge Crumble and Cream

Malva Pudding (a light sponge with a rich buttery sticky toffee sauce)

Spanish Orange and Almond Cake (DF & GF)

Vanilla Ice cream with berry compote (GF)

Vegan Dessert options available please email for details

Cheese Board +£3.50 ~ a selection of Welsh cheese and crackers

GF & DF = Gluten Free and or Dairy Free ingredients used ~ V = vegetarian

*** Vegan swap flat bread for toasted sough dough bread

