

Dinner Menu

at
Ossie Morgan's

Starters

stuffed mushrooms

with a duxelle of onion, garlic & basil

quenelle of duck pate

with melba toast, crisp salad & an orange & cranberry compote

hot smoked salmon

with a bell pepper, black olive & red onion salsa on a pantysgawn crouton

conference pear with toasted almonds

baby leaves, mustard cress & perl-las dressing

soup of the day

Main Course

squash, sweet potato & parsnip kebab

with a mild chilli & coconut cream on a bed of noodles

chick pea, leek & wholegrain mustard patties

with blue cheese & chives on steamed kale

loin of pork

with sliced onions, bacon & chestnuts and an apple & calvados cream

fillet of welsh beef

on a lettuce & coriander braise, with fondant potatoes and a wild mushroom & black pepper sauce

chicken escalope on a bed of caper & red pepper cous-cous

with a tarragon, sherry & lemon sauce

cannon of lamb

on a concasse of tomato, green olive & garlic with béarnaise sauce

breast of barbary duck

on a plum & stem ginger trivet with a port & redcurrant jus

fish 'catch of the day' - please ask for details

Desserts

tiramisu

olde english sherry trifle

bread & butter pudding *with pecan nuts and maple syrup*

fresh cream panache *with orange & cointreau*

local farmhouse ice creams

welsh cheeseboard

fresh filter coffee

Specials

Chef's Choice of the Day

£9.50

Welsh Black Beef Steak Selection

8oz fillet £ 19.50

8oz ribeye £ 16.50

8oz sirloin £ 17.50

*cooked to your liking and served with chipped potatoes, grilled tomato,
mushrooms & onion rings*

you may like one of the following sauces

perl-las cheese & port

or

brandy & cracked black pepper

Liqueurs and Liqueur Coffees

We have an extensive range – please ask



chefs: Helen Morgan, Sam Askew, Joe Easterlow