

# St Tudno Hotel & Restaurant

\*\*\*\*\*

Spiced butternut squash veloute with accompaniments	£5.95
Smoked mackerel tortellini with a parsnip and horseradish puree	£6.75
Goats cheese and herb fondant with a beetroot caramel	£6.50
Terrine of French farmed rabbit with girolles and homemade piccalilli	£6.95
A warm salad of quail egg, scallops, salmon and pancetta	£7.50
Toulouse cassoulet with duck skin crisps	£6.95

\*\*\*\*\*

Fillet steak with café du Paris butter and pancetta brandade and shallot onion rings	£19.95
Steamed loin of cod, orange and laverbread crust and beurre blanc	£16.95
Poached breast of chicken with a guinea fowl boudin and fondant potato	£15.95
Loin of roe deer with a game pudding and truffled Welsh honey glaze	£17.95
Caramelised fillet of local seabass on winter greens with a shellfish bisque	£18.95
A warm tart of wild mushrooms and Cashel blue cheese with a poached hens egg and hollandaise sauce	£16.50

\*\*\*\*\*

William pear tart tatin with a Cox's apple cloud and apple sticks	£7.50
Roast pumpkin crème caramel with popcorn ice cream	£6.95
Passion fruit cheesecake with brioche soldiers and passion fruit curd	£7.75
Belgium chocolate cherry and cranberry roulade with a port wine granite	£6.95
A selection of homemade ice creams or sorbets	£5.95
A tasting of British farmhouse cheese with a homemade cherry chutney and piccalilli	£7.50

Whenever possible the Chef will be pleased to offer alternatives to the dishes shown here for guests staying for a longer visit, please let us know in advance