

SAMPLE DINNER MENU

The following are usually available but if you would like something else, please ask.

Starters

- Home Made Soup of the Day
- Home Made Pate (*a coarse pate made of liver and gammon from our home reared animals*)
- Melon with Ginger
- Feta Cheese Salad (*includes Feta cheese, black olives and tomatoes*)
- Smoked Salmon with side salad
- Home made smoked mackerel pate

Main Course

We normally prepare **one** main course each day. We will provide an additional option to accommodate non meat eaters or special diets. We can provide a wide variety of dishes to meet guests' preferences; these are sample suggestions:

- Pork with paprika (*home reared succulent lean leg meat from our saddleback pigs, cooked in a rich tomato and paprika sauce*)
- Beef in Red Wine (*home reared Welsh Black beef cooked slowly for several hours in a sauce made primarily from wine, flavoured with a mixture of herbs*)
- Cassoulet (*a variety of meats, subject to availability but usually including gammon, wild duck or goose, and chorizo sausage, slow cooked with haricot beans and other vegetables*)
- Traditional Roast Dinner (*from home produced Black Welsh mountain lamb, Saddleback pork, or Welsh Black beef. Normally only cooked for 4 or more people*)
- Lamb with braised vegetables (*tender home reared Black Welsh mountain lamb cooked slowly with a selection of vegetables in their own juices*)
- Gammon Steak (*from our Saddleback pigs, dry cured by our local butcher for a succulent, sweet meat. Served with new potatoes and parsley sauce*)
- Locally caught fish (*subject to availability, but usually including grey mullet, sea bass and trout. Poached, baked or grilled with a variety of sauces*)
- Locally caught game (*subject to availability, but pheasant, pigeon and rabbit are normally available: please ask.*)
- Chicken with Peppercorns (*chicken breasts stuffed with cream cheese and pistachio nuts, served with a creamy sauce with green peppercorns*)
- Suckling Pig (*our house special for groups of 6 or more. A whole piglet stuffed with sage and onions and roasted to perfection. Please order 24 hours in advance.*)

All served with fresh vegetables. For much of the year these are home grown and picked shortly prior to cooking.



Vegetarian Options

- Chestnut terrine (*a delicious dish of chestnuts and herbs. This dish is a good alternative to a roast meat dinner*)
- Bean curry (*a mixture of different beans cooked slowly in a sauce based on either sweetcorn or tomato. This dish can be prepared as a mild or hot curry, or just lightly seasoned. Suitable for vegans.*)
- Vegetarian Quiche (*a pastry base with an egg and cheese filling with seasonal vegetables*)



Desserts

We normally offer a choice of 3 desserts. The following are examples:

- Pot au Chocolate (*hand made rich belgian chocolate mousse*)
- Summer Pudding (*rich butter cake stuffed with berries*)
- Roulade (*meringue with whipped lemon cream, and soft fruit. Normally prepared for a minimum of 4 people*)
- Fresh Fruit Salad
- Toffee Meringue (*crunchy meringue pieces with cream and buttery toffee sauce*)
- Home made cheesecake
- Cotignac tart (*a recipe dating back to medieval times; a rich pastry tart filled with sweetened quinces, topped with almonds*)



We charge a fixed rate of £18 for dinner, which includes 3 courses and coffee. Please note, Hafod Elwy Hall does not have a liquor licence, but guests are welcome to bring their own wine.