



Raglan Arms
Easter Sunday Lunch
21 April 2019

One course £16.00 Two courses £20.00 Three courses £24.00

Starters

Home made soup and freshly made bread and butter (v)
Cured and smoked meats with dill pickle, blackened sweet red peppers
and homemade sour dough bread
Spiced potted prawns with toasted brioche
Goats cheese and red onion doughnuts with cauliflower cream (v)

Mains

All served with a selection of fresh vegetables

Roast rib of Welsh beef (served pink)
Eight hour slow roasted blade of beef
Braised shoulder of Welsh Easter lamb with rosemary and garlic sauce
Duo of pork belly and sage faggots, cider sauce, served with crackling
Pan roasted cauliflower steak with chimichurri salsa
All the above served with Yorkshire pudding and roast potatoes
Poached salmon with fresh asparagus and Hollandaise sauce
with buttered new potatoes

Desserts

Creamy rice pudding with raspberry compote (gf)
Treacle tart with ginger ice cream
Taster of our puddings - whatever comes on a plate ??????????
Affogato with vanilla ice cream and Simnel cake
Chocolate Easter egg filled with chocolate and brandy mousse and fresh raspberries
Selection of homemade ice creams and sorbets

The Cheese Course

Selection of Artisan Welsh and Border cheeses with homemade chutneys, Zwieback (crisp bread)
Selection of three cheeses £9.90

Extra portion of cheese £3.00 per portion
Extra portion of biscuits £2.00