

HAPPY 
*Mother's
Day*

Lunch at the Raglan Arms 31 March 2019
Two Sittings—Service from 12.00 noon and 2.30 pm

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

Starters

Freshly made soup and home made bread and butter (v)

Free range duck liver parfait, red onion marmalade and
homemade sour dough bread

'Duo of Salmon' - Chef's own smoked salmon and smoked salmon paté
with horseradish cream, pea shoots and homemade brown bread and butter

Vol au vent of wild mushrooms in a cream sauce with truffle oil,
Parmesan and fresh herbs

Mains

All served with a selection of fresh vegetables

Roast rib of Welsh beef (served pink), Yorkshire pudding and roast potatoes

Eight hour slow roasted blade of beef, Yorkshire pudding and roast potatoes

Pan fried breast of Herefordshire chicken with fresh tarragon and chicken sauce,
Yorkshire pudding and roast potatoes

Duo of pork belly and sage faggots, cider sauce, served with crackling,
Yorkshire pudding and roast potatoes

Roasted cod steak, beurre blanc, fresh asparagus and buttered new potatoes

Four nut roast with vegetable gravy, roast potatoes and Yorkshire pudding (v)

All prices are inclusive of VAT at the standard rate of 20%



LLANDENNY NP15 1DL

Tel: 01291 690800

Desserts

Creamy rice pudding with raspberry compote (*gf*)

Hot sticky toffee pudding with toffee sauce and vanilla ice cream

Baked chocolate pot with white chocolate sauce, fresh raspberries

Lemon roulade with lemon and limoncello ice cream

Bakewell tart with Chantilly cream

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



Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you.

Please inform a member of staff if you have any food allergies or intolerances.

We will be happy to discuss suitable options with you

Gratuities at your discretion and are shared equally among all our staff.

5% of credit card gratuities is retained to cover facility costs.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.