



# MOTHERS DAY LUNCH

*Sunday 10th March, 2024*

*Complimentary glass of bubbly on arrival*

## Starters

Homemade Soup (Vg) with Sourdough bread

Retro Prawn Cocktail

Baked Goats Cheese Salad (V) With dried apricots on a bed of quinoa, cherry vine tomatoes, walnut halves and Fredricks dressing

Hummus/Tahini (V/Vg) Served with hot potatoes Lebanese style, small spicy potatoes with a mixture of crushed spices and lemon juice

## Mains

Fredricks homemade nut roast with gluten free and vegan gravy (v)

Oven roasted cod fillet with prawn and dill veloute' sauce.

Pot roasted silverside beef (£2.00 Supplement)

Slow cooked pork griskin

Roasted turkey breast

*All main dishes are served with roast potatoes, honey glazed parsnips, seasonal veg, Yorkshire pudding, stuffing and gravy.*

## Desserts

Chocolate & hazelnut brownie with salted caramel ice cream.

Orange crème brulee with Machynys honey shortbread.

Baked vanilla cheesecake with a cinnamon fresh berry compote.

A selection of Carmarthenshire's ice cream or sorbets.

A choice of vanilla, strawberry, chocolate, raspberry, mango or dairy free ice cream.

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**TWO COURSE**  
**£29.95**

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**THREE COURSE**  
**£33.95**

*If you have any dietary requirements, please advise your server.*

*We cannot 100% guarantee that any dish is allergen free. As your safety is our primary concern, if you have any allergies we request that you think carefully before placing your order. Allergies are life threatening.*