

MENU ONE

Homemade Cauliflower Soup

with roasted pine kernels & herb & goats cheese fritter

Fresh Scottish Gravalax of Salmon

served with capers, shallots & lemon dress endive salad

Organic Chicken & Pancetta Terrine

dressed with watercress & balsamic vinegar

Maize Fed Chicken Breast

served with a creamed Savoy cabbage & a shitake mushroom reduction

Scottish Steamed Fillet of Salmon

on a bed of creamed leeks, chargrilled local asparagus & a roasted wine & tomato essence

Roasted Shoulder of Welsh Lamb

with a goats cheese puree & coated in a red current & rosemary jus

£25.00 per person

Includes dessert, coffee & petit fours



The Mount

MENU TWO

Smoked Barbary Duck Breast

with a slow roasted fig & parma ham salad

Seared Loin of Tuna

*rolled in sunflower & poppy seeds, served with a spring onion
& coriander salad with lime soya dipping sauce*

Roasted Pheasant

*marinated in whole grain mustard, lemon
& crème fraiche, topped with wild roquette*

Fresh Poached Sea Bass

*on a bed of creamed spinach, served with fondant potatoes
and basil oil*

Roasted Rack of Welsh Lamb

set on lemon garlic & potato puree with a rosemary reduction

Confit Duck Leg End Roasted Breast

braised red cabbage and red wine sauce

£35.00 per person

Includes dessert, coffee & petit fours



The Mount

MENU THREE

Shoulder of English Pork and Duck Confit
served with plum chutney & crispy bread

Lobster, Artichoke & Sun-dried Tomato Salad
with a lemon & sesame oil with a parmesan crisp

Carpaccio of Fillet Beef
topped with mature parmesan, olive oil, fresh lemon and milled black pepper

Freshly Roasted Monkfish
*served on coriander cabbage
with crisp smoked streaky & a lemon butter sauce*

Pan Fried Noisettes of Welsh Lamb
served with creamed herb polenta & beetroot spaghetti

Pan Fried Fillet Steak
*cooked with garlic on a celeriac rosti, confit shallots
& shitake mushroom reduction*

£45.00 per person

Includes dessert, coffee & petit fours



The Mount

