

The Aberhod Old Hall
Lunch Menu



Starters

Home-Made Soup

Fresh home-made soup of the day served with a hot crusty roll and salted butter
£3.25

Honeydew Melon

Fresh fanned honeydew melon served with fresh seasonal fruit and ice cold raspberry coulis
£3.25

Seafood Cocktail

Fresh locally sourced seafood cocktail served on a bed of crisp iceberg lettuce and tomatoes, garnished with a traditional Marie rose sauce
£3.75

Chicken Liver Pate

Traditional homemade chicken liver pate served with hot granary toast
£3.25

Smoked Trout Fillet

Locally sauced smoked trout fillet served in a light seasonal salad, garnished with a tangy creamed horseradish sauce
£3.95

~~~~~

## Main Course

### Beef Wellington

Topside of Angus beef rolled in wild mushrooms and garlic, coated with a traditional pastry, browned to perfection. Served in a gravy made from its' own beef juices. A traditional British dish

£7.95

### Roast Leg of Lamb

Roast leg of Welsh spring lamb cooked to full tenderness served with a tangy mint gravy

£7.65

### Traditional Roast Beef

Prime roast topside of Angus beef, served with a traditional beef gravy, Yorkshire pudding and homemade Horseradish Sauce

£7.25

### Chicken Chasseur

Finest free range chicken breast, grilled to tenderness served with a light tomato and shallot sauce

£7.45

### Rundells of Pork

Local farmed pork, cooked to full tenderness, served with a white creamed sauce. Garnished with its' own, crispy golden brown, pork scratching

£7.25

### Steak Pie

Freshly made traditional Welsh beef and locally sourced wild mushrooms in gravy topped with a crisp golden brown butter coated pastry

£7.25

## Fish & Chips

Fillet of Cod, coated in a traditional lemon flavoured batter, served with our freshly made golden brown chips and steaming hot mushy peas

£7.25

## Poached Salmon

Fresh poached Welsh salmon fillet, served with a creamy tarragon and saffron sauce

£7.75

## Fillet of Plaice

Crispy grilled fresh fillet of plaice served with a lemon butter

£7.25

## Fillet of Cod

Steamed fresh fillet of cod served in a traditional parsley and white wine sauce, enhanced with shallots and tomatoes

£7.35

## Pasta Bake

Steamed broccoli and traditional pasta topped with a golden brown grilled stilton sauce

£6.95

## Pancakes

Fresh seasonal vegetables rolled in a light pancake, topped with a tangy cheese glaze

£6.95

## Salmon Salad

Poached local salmon fillet served on a bed of crisp seasonal salad garnished with French creamed vinaigrette

£6.95

All our main courses are served with fresh homemade chips or golden roast and new potatoes and a selection of seasonal vegetables

## Dessert Menu

### Cheesecake

Homemade traditional cheese and raspberry cake

### Fruit Salad

Fresh seasonal fruit salad with a tangy cold Chantilly cream

### Trifle

Fresh fruit trifle soaked in traditional sherry

### Crumble

Pear and ginger crumble served with custard, Chantilly or ice cream  
sprinkled with cocoa

### Fudge Cake

Traditional homemade chocolate fudge cake served with Chantilly cream  
and ice cold raspberry Coulis

### Meringue

Meringue glaze with traditional vanilla ice cream and seasonal fruits

### Brandy Snap

A Brandy Snap basket served with lemon sorbet and a tangy blackcurrant  
Coulis with fresh seasonal fruit

### Ice Cream

A selection of ice creams served with cream and chocolate topping

All sweets £2.95

### Cheese and Biscuits

A selection of cheeses served  
with grapes and biscuits

£3.50

### Coffee and Teas

A selection of Coffees,  
Cappuccinos and Teas

£1.25