

Private Dining Menu C

(minimum of 20 guests) Homemade soup of the day Freshly baked bread [C][V][VG]

Melon & minted cucumber salad Feta, super grain arancini [C][V]

Chicken liver parfait Red onion relish, rustic toast, brioche [C]

Leek & coriander falafels Spiced arancini, hummus, smoked paprika oil [C][V]

"Celtic Pride" homemade beef lasagne Garlic bread, dressed leaves, house chips

Tintern cheese chicken Kiev Buttered spinach & mushrooms, roast carrots, sautéed potatoes, parsley sauce

Herb crusted roast salmon Potato, cauliflower & pea fritter, roast carrots, green beans, cheddar & chive sauce [C]

Perl Wen & chestnut savoury baked cheesecake Red onion compote, roasted carrots & parsnips, bubble & squeak, tomato & basil sauce [V]

Served with a selection of seasonal vegetables

Baked Alaska Seasonal ice cream, vanilla sponge, peach coulis [C]

Chocolate profiteroles Merlyn liquere pastry cream, hot chocolate sauce, Mario's vanilla ice cream [C]

Sticky toffee pudding Toffee sauce, caramelised bananas, salted caramel ice cream [C][VG]

Choice of Heavenly and Mario's ice cream

Fresh cream vanilla, chocolate, strawberry, super-mix with pecans & toffee, raspberry or mango sorbet, non-dairy vanilla or chefs ice cream of the day [C] With a choice of chocolate, raspberry, butterscotch or mango sauce

Tea, coffee and mints

£29.50 per person

Please ask a member of the team if you have any dietary requirements as some dishes <u>require adjustment</u> [C] - Suitable for coeliacs [V] - Suitable for vegetarians [VG] - Suitable for vegans [D] - Suitable for dairy free

If you require further information regarding the list of allergens, a separate menu is available. All items are prepared with care on the premises where allergens are also used.

The Plough, Rhosmaen, Llandeilo, Carmarthenshire, SA19 GNP 01558 823431

info@ploughrhosmaen.com

www.ploughrhosmaen.com



PL+UGH

Private Dining Menu D

(minimum of 20 guests) Homemade soup of the day Freshly baked bread [C][V][VG]

Chicken liver parfait

Red onion relish, rustic toast, brioche [C]

Trio of prawns

Mini prawn cocktail, coconut king prawn & pepper salsa, sesame prawn toast & sweet chilli [C]

Duck terrine

Blackberry & orange glaze, toasted brioche [C]

Melon & minted cucumber salad

Feta, super grain arancini [C][V]

Slow roasted shoulder of welsh lamb

Truffle & cheese rarebit, root vegetable gratin dauphinoise, roast carrots & parsnips, red cabbage, sherry & mushroom cream sauce [C]

"Celtic Pride" Sirloin steak 9-1002

Crumbed garlic & parsley mushroom, chunky tomato salsa, onion rings, house cut chips [C]

Pan fried seabass fillet

Roast Mediterranean vegetables, sautéed potatoes, leek & bacon chardonnay cream sauce [C]

Duo of Gressingham duck

Roast breast, confit leg rissole, root vegetable gratin dauphinoise, roast carrots & parsnips, bok choy stir fry,

dark rum & blackberry jus [C]

Squash, cranberry & red onion tagine

Cauliflower rice, flatbread, fruit & nuts [V][VG]

Served with a selection of seasonal vegetables

Baked Alaska Seasonal ice cream, vanilla sponge, peach coulis [C]

Trio of desserts

Welsh honey & orange rice pudding, lemon posset, treacle tart

Raspberry & white chocolate cheesecake

Mango coulis, Mario's vanilla ice cream

Sticky toffee pudding

Toffee sauce, caramelised bananas, salted caramel ice cream [C][VG]

Local cheese board/ Caws Lleol

Perl Las, Perl Wen, Caws Cerwyn, Teifi Seaweed, winter chutney, celery, grapes, crackers & biscuits [C]

Tea, coffee and mints

£35.00 per person

Please choose either $\underline{\text{Menu C}}$ or $\underline{\text{Menu D}}$ for the whole of your party. We do not cater for choices from both menus. A preorder is required two weeks in advance.

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment [C] - Suitable for coeliacs [V] - Suitable for vegetarians [VG] - Suitable for vegans [D] - Suitable for dairy free

If you require further information regarding the list of allergens, a separate menu is available. All items are prepared with care on the premises where allergens are also used.

The Plough, Rhosmaen, Llandeilo, Carmarthenshire, SA19 GNP 01558 823431

info@ploughrhosmaen.com

www.ploughrhosmaen.com