

Private Dining Menu C

Homemade soup

Freshly baked bread [C][V][VG]

Welsh fishcake

Roasted vegetables, Caerphilly cheese, crispy kale, laverbread & leek sauce [C]

Pearls of melon

Citrus jelly, coconut & pineapple fritter, basil creme fraiche, orange & Cointreau sorbet [C][V][VG]

Perl Wen, leek & red onion tartlet

Beetroot salad, balsamic & fig glaze [C][V][VG]

"Celtic Pride" homemade beef lasagne

House cut chips – Choice of side salad, chargrilled courgette or garlic bread [C]

Smashed beef burger

American cheese, caramelised shallots, barbeque sauce, baby gem, coleslaw, onion rings, house cut chips [C]

Charcoal roasted chicken supreme

Wild mushroom, shallot & spinach fricassee, creamy garlic potatoes, tarragon velouté sauce [C]

The Plough fish & chips

Beer battered fish, caramelised lemon, choice of minted mushy peas or garden peas [C]

Roasted sweet potato, cumin & wild garlic strudel

Kale, red onion & smoked cheese, sauteed potatoes, butternut squash puree, tarragon sauce [V][VG]

Sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

Baked Alaska

Jaffa cake ice cream, blueberry compote, chocolate sponge, passionfruit & peach sauce [C][V]

Chocolate & cherry brownie

Mango, pineapple & rum tart, chocolate sauce, vanilla ice cream [C][V]

Mario's and Mary's farmhouse ice cream

Please choose 3 flavours:

Vanilla, Chocolate, Strawberry, Jaffa cake, Rhubarb & custard, Coconut & Malibu,
Orange & Cointreau sorbet, Raspberry sorbet, vegan vanilla [C][V][VG]

Choice of Sauce – butterscotch, chocolate, raspberry or mango

Tea, coffee and mints

1 course- £21.00

2 course - £29.00

3 course - £37.00

the
Plough
Rhosmaen
Private Dining Menu D

Homemade soup

Freshly baked bread [C][V][VG]

Perl Wen, leek & red onion tartlet

Beetroot salad, balsamic & fig glaze [C] [V][VG]

Homemade Welsh lamb cawl

Freshly baked bloomer bread, Welsh cheese, cheese & cumin straw [C]

Pearls of melon

Citrus jelly, coconut & pineapple fritter, basil crème fraiche, orange & Cointreau sorbet [C][V][VG]

Lamb of the day

Please ask a team member for today's option [C]

Welsh sirloin steak 8oz

Onion rings, house cut chips [C]

Choice of mushrooms, buttered vegetables or side salad / Choice of peppercorn, red wine, Béarnaise, blue cheese sauce or garlic & herb butter (£5.00 supplement)

Wholegrain mustard & honey glazed salmon

Spinach, honey roasted carrots, dauphinoise potatoes, leek cream sauce [C]

Seared duck breast & goose bon bon

Cauliflower puree, roasted pear, dauphinoise potatoes, spiced rum jus [C]

Roasted sweet potato, cumin & wild garlic strudel

Kale, red onion & smoked cheese, sauteed potatoes, butternut squash puree, tarragon sauce [V][VG]

Sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

Seasonal cheesecake

Fruit coulis, vanilla ice cream

Baked Alaska

Jaffa cake ice cream, blueberry compote, chocolate sponge, passionfruit & peach sauce [C][V]

Chocolate & cherry brownie

Mango, pineapple & rum tart, chocolate sauce, vanilla ice cream [C][V]

Mario's and Mary's farmhouse ice cream

Please choose 3 flavours:

Vanilla, Chocolate, Strawberry, Jaffa cake, Rhubarb & custard, Coconut & Malibu, Orange & Cointreau sorbet, Raspberry sorbet, vegan vanilla [C][V][VG]

Choice of Sauce – butterscotch, chocolate, raspberry or mango

Local cheese board/ Caws lleol

Mature Cerwyn, Hebenw goats' cheese, Perl Las, Perl wen, apple & pear chutney, celery, grapes, crackers & biscuits [C]

Tea, coffee and mints

1 course- £26.00

2 course - £34.00

3 course - £42.00

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] – Suitable with adjustment for coeliacs [V] - Suitable with adjustment for vegetarians

[VG] – Suitable with adjustment for vegans

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.