



LLECHWEN HALL
HOTEL & RESTAURANT

SUNDAY LUNCH

STARTERS

- Roasted tomato soup, parsley oil (vg)(gf)
- Chicken liver pate, homemade chutney, toasted brioche
- Prawn salad, bloody mary sauce, burnt lemon
- Beetroot & welsh goat's cheese salad, sherry vinaigrette (vg)(gf)

MAINS

*all of our main courses
are served with new
potatoes and seasonal
vegetables*

- Roast topside of beef, roasties, yorkshire pudding
- Rosemary & garlic Welsh leg of lamb, roasties, yorkshire pudding
- Sweet potato falafel, grilled veg, tomato & basil ragu (vg)(gf)
- Pan-fried sea bass, kale, roast garlic, lemon & thyme dressing (gf)

DESSERTS

- Millionaires chocolate brownie, forrest berry coulis (v)
- Berry eton mess, strawberry sauce (vg)(gf)
- Lemon tart, clotted cream, candied lemon (v)
- Profiteroles, vanilla cream, chocolate sauce, brownie crumb (v)

ADULTS

- 3 COURSES | £15.95
- 2 COURSES | £12.95

CHILDREN

- 3 COURSES | £12.95
- 2 COURSES | £10.95



MWYNHEWCH
EICH BWYD

(V) vegetarian (vg) vegan (gf) gluten free

Please note that we do have some allergen free dishes available. Ask your server for our full list of allergens used in our menus. Please be sure to advise us of any allergies or special requirements.