



LLECHWEN HALL
HOTEL & RESTAURANT

SUNDAY LUNCH

STARTERS

French onion soup, cheese crouton

Chicken liver pate, piccalilli, micro herb, toasted wholegrain bread

Garlic mushrooms, pea shoots, crostini (v)

Whitebait, dill emulsion, lemon wedge

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

Baked spinach & ricotta cannelloni, garlic bread (v)

Pan-fried sea bass, kale, roast potatoes, lemon & white wine sauce

DESSERTS

Chocolate ganache tart, clotted cream, kirsch cherries (v)

Sticky toffee pudding, caramel sauce (v)

Raspberry crème brulee, shortbread, strawberry (v)

Passion fruit panna cotta, granola

ADULTS

3 COURSES | £15.95

2 COURSES | £12.95

CHILDREN

3 COURSES | £12.95

2 COURSES | £10.95



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(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.