

# FATHER'S DAY MENU

ALL COURSES SERVED TO YOUR TABLE

## STARTER

Mint, Pea and Broad Bean Soup **V**

Crème fraîche

Crispy Fried Pork Belly

Apple slaw, cider reduction, black pudding crumb

Smoked Chicken and Duck Terrine

Chilli jam, grilled sour-dough

Barbecued Asparagus and Charred Leeks Bruschetta **VG**

Sauce Romesco, toasted hazelnuts, char-grilled ciabatta, baby leaf salad

## MAIN

Herb Roast Strip-loin of Beef

Yorkshire pudding and horseradish sauce

Maple and Brown Sugar Glazed Roast Gammon **GF**

Pan Seared Chicken Supreme

Sage and onion stuffing

Pan Seared Red Snapper **GF**

Stir fried asparagus, leeks and samphire

Char-grilled Portobello Tian **V GF**

Mozzarella, spinach, sun-dried tomatoes

All served with

Crisp roast potatoes, honey roasted parsnip, carrots, Savoy cabbage, broccoli, cauliflower cheese

## DESSERT

Rhubarb and Custard Baked Cheesecake **V**

Rhubarb gel, ginger nut crumb

Salted Caramel Brownie **V**

Chocolate ganache, toffee sauce, vanilla bean ice cream

Cherry Bakewell Tart **V**

Black cherry compote, frangipane, candied almonds

Selection of Welsh Cheeses **V**

Fig and pear chutney, gourmet biscuits

## CHILDREN'S MENU

Tomato Soup **V VG**

Roast Chicken Breast

with vegetables, roast potatoes, gravy

Ice Cream Pots **V GF**

The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - **V** Denotes dishes suitable for vegetarians. **GF** Denotes dishes suitable for gluten free. **VG** Denotes dishes suitable for vegans and vegetarians.