

***THE LODGE’S TABLE D’HOTE MENU***

*STARTER ONLY £9.95, MAIN ONLY £18.95, DESSERT ONLY £9.95*

***3 COURSES £37.95***

***STARTERS***

Chicken Liver Pate, Onion Jam, Brown Toast **(W, Sul, M)**

Pan Fried Garlic and Thyme Mushrooms on Focaccia **(M, W)**

Prawn and Crayfish Cocktail, Lettuce **(Cr, F, W, M,)**

Breaded Brie, Cranberry Sauce, Salad, Balsamic Reduction **(W, M, Sul, V)**

Baby Carrot and Tender Stem Broccoli Leek Wraps with Citrus Mayo **(Vegan)**

Roasted Florets of Cauliflower Satay **(So, Vegan)**

***MAINS***

*Mains are served with your choice of* ***Chips (W),******New Potatoes*** *or* ***Dauphinoise Potatoes(M*)**

Cajun Chicken Breast, Garlic and Cajun Sauce, Mixed Salad

Beetroot & Butternut Squash Wellington, Mixed Salad & Spring Onion, Red Pepper, Couscous ***(W, M, V, So, Vegan)***

Double Homemade Welsh Black Beef Burger in Brioche Bun
Mature Cheddar, Smoked Bacon, Mayonnaise, Lettuce, Tomato Relish ***(W, E, M, Mu, Sul)***

Breaded Scampi Mixed Salad, Garden Peas & Tartar Sauce ***(F, W, M)***

Wye Valley Beer Battered Haddock Mixed Salad, Garden Peas & Tartar Sauce ***(F, W, M)***

North Indian Vegetable Curry, Rice and Poppadom ***(Vegan)***

***DESSERTS***

Malteser Cheesecake with Malteser crumb ***(V, M, W)***

Coffee & Rum Brûlée with Vanilla Shortbread ***(M, W, E)***

Apple & Mixed Berry Crumble with Cream, Custard, Ice cream ***(M, GF, E, V)***

Chocolate Fondant with Vanilla Ice Cream ***(GF, E, M, V)***

Trio of ice cream ***(GF, V, E, M)*** or Sorbet ***(Vegan)***

Coconut & Cardamom Rice Pudding with Plum Compote **(Vegan)**

**ALLERGENS:**

C=Celery, L=Lupin, N=Nut, Sul=Sulphur Dioxide, Cr=Crustacean, M=Milk, So=Soya P=Peanut, W=Wheat, E=Egg, Mol=Mollusc, S=Sesame, V=Vegetarian, F=Fish, Mu=Mustard**:**

An optional 10% service charge will be added to your bill