

MOTHER'S DAY
at
The Kimmel Arms
St. George

TO START...

BROCCOLI SOUP

Served with Hafod and herb scone with celery jam

GRILLED ASPARAGUS

Crispy poached hen's egg, sorrel pesto, asparagus veloute and Hollandaise sauce

CIDER CURED SEA TROUT

Baked potato broth, pickled spring vegetables

PEA, MINT & WILD GARLIC

Pea tortellini, wild garlic panacotta, mint jelly and pea puree

BRAISED PORK BELLY

Miso glazed pork with textures of carrot

MAIN EVENT

CELTIC PRIDE SIRLOIN

Yorkshire pudding, duck fat roast potatoes, red onion marmalade, served with seasonal vegetables

LAMB RUMP

Marinated lamb rump, spring vegetable barley, mint jelly, buttered tender stem broccoli

ROAST CHICKEN

Sage and onion stuffing, pigs in blanket, bread puree, roast potato, served with seasonal vegetables

FISH OF THE DAY

Baked whole plaice potted shrimp sauce, samphire seasoned new potatoes and seasonal vegetables

RISOTTO

Spring vegetable barley risotto, wild garlic cheese bread and butter pudding with tender stem broccoli

PRE DESSERT

TO FINISH

FRUIT CRUMBLE

Fruit compot, oat crumble, served with boozy custard

RHUBARD & CUSTARD

Traditional egg custard tart, with texture of rhubarb

STICKY TOFFEE PUDDING

served with butterscotch sauce and vanilla ice cream

COFFEE CHOCOLATE AND HAZELNUT

Chocolate and coffee eton mess, hazelnut cream and coffee mousse

FIVE WELSH CHEESES

selection of Welsh cheeses with traditional accompaniments

£32 PER PERSON FOR FOUR COURSES