

# Lasswade Country House

**SAMPLE Menu** which changes daily @ £34 p.p.    Vegetarian and special diets by pre-request

**Warm Filo Tart of roasted Plumbs and local Perl Las Blue Cheese**  
*scented with Star Anise*

**Rillets of Duck**  
*with an Orange and Red Onion Marmalade Duck crisps and Watercress*

**Roasted local Tally Goats Cheese**  
**and fresh Asparagus with Carmarthenshire Ham**  
*drizzled with a Honey and Mustard dressing*

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**Celebration of Cambrian Mountain Lamb with herb crusted best end**  
**a confit of slow roast shoulder of Lamb and baby Shepherds Pie**  
*served with Spring Vegetables and a Madeira wine reduction*

**Pan roasted Saddle of Venison**  
*accompanied with a bubble and squeak and curly Kale*  
*with a Port Wine reduction*

**Hot smoked Towy Salmon**  
*placed on a warm salad of Pembrokeshire New Potatoes*  
*with Spring Onions and Celery in a Mustard Vinaigrette*

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**Warm Rhubarb Trifle**  
*set on a bed of crushed Amaretti Biscuits*  
*followed with roast Rhubarb and finished with a Zabaglione Custard*

**Vanilla Panacotta**  
*with a warm sautee of Wild Berries and Orange Shortbread*

**A selection of Welsh Cheeses**  
*accompanied with fresh Grapes and Lava bread Oat Biscuits*

**Fresh ground Coffee or Single Estate Tea    £2.20**

The principality of Wales and in particular the Cambrian Mountains has an abundant larder of fine quality food. Add to this, our own Cottage Garden in Cilycwm which, produces many soft fruits. There is also an abundant source of Wild Foods from Hedgerows and Forests. Combine these and you have the perfect excuse and setting for a Restaurant that makes and prepares everything on site. Our knowledge and acquaintances with the leading hill farmers in the area gains us access to the finest Hill Lamb produced anywhere perhaps, even the world. I also have intimate working relationships with small food producers. All of which are brought to your table. I do hope you find your food as interesting to consume as it was to produce.

**Roger Stevens ACF**

**2 AA Food Rosette**  
**2008-2010 Sustain Food Winners**  
**2013-2014 Organic Chef Champion**