



MAES MANOR

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR CELIAC DISEASE – PLEASE SPEAK TO THE STAFF ABOUT THE INGREDIENTS IN YOUR FOOD & DRINK BEFORE YOU ORDER.

A la Carte Menu - £30 Per Person

Starters

Soup of the day with crusty bread & Welsh butter.

Duck Rilette served on garlic crouton, with homemade chutney.

Welsh rarebit topped with caramelised onions.

Creamy garlic mushrooms on a toasted brioche.

Mains

10oz Ribeye steak with deep fried spring onion & roasted
Cherry tomatoes.

Mozzarella Chicken in a homemade tomato & herb sauce.

Winter salad served with grilled halloumi, topped with roasted
fig almond compote.

Sweet potato & butternut squash curry, on naan bread topped
with coriander, lemon & almonds.

Slow cooked belly pork, served with creamed leeks.

Baked cod topped with a garlic & herb crust, served with lemon
sauce.

All served with triple cooked chips & roasted new potatoes.

Sides

Cheesy Garlic Bread

Homemade Onion Rings

Peppercorn Sauce

Garlic Bread

Loaded Fries

Desserts

Served from the dessert trolley.