



SYCHNANT PASS
COUNTRY HOUSE

To start

Chef's soup of the day, made fresh daily

Welsh Perlas and walnut cheesecake with poached pear, baby leaf salad and candied walnuts

Chicken liver parfait with red onion marmalade and toasted ciabatta

Smoked Scottish salmon with lemon & thyme panna cotta, pickled cucumber and caper salad

Pressed terrine of ham with piccalilli and mustard mayonnaise

Wild mushroom and spinach risotto with fresh parmesan

King prawns cooked in a Thai pesto with fresh egg noodles and Asian salad

Pantysgallen goats' cheese and apple brulée with a beetroot salad

Main course

Slow roasted belly pork on a bed of mustard mash with wild mushroom & Madeira sauce, savoy cabbage and a black pudding bon bon

Oven baked cod loin topped in Welsh rarebit on a bed of braised peas and pancetta with roast vine tomatoes

Braised Welsh beef with fondant potato, horseradish dumpling and roasted root vegetables

Homemade potato gnocchi with wild mushroom and wilted spinach with a sage butter sauce

Welsh rib eye steak with hand cut chips, roast tomato, mushrooms and horseradish butter

Herb crusted Welsh lamb cutlets with spiced cous cous and vegetable ratatouille with a mint dressing

Pan fried fillet of sea bass on a bed of crushed new potatoes and spring onions with a chorizo and red pepper puree and crispy parma ham

Spaghetti arrabiatta with chilli, red onion and tomato sauce with rocket and parmesan



Menu presented by Head Chef Clare F. Jones All dishes are balanced and served as a complete dish
Some dishes may contain traces of nuts in their preparation. Any dietary requirements can be pre-arranged



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Sweet Menu

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

White chocolate crème brulée with a shortbread biscuit and fresh raspberries

Espresso parfait with a vanilla panna cotta and hazelnut brittle

Pear frangipane with pear puree and raspberry sorbet

Warm chocolate, mandarin and orange brownie with chocolate mouse and ginger crumb

Apple tart tatin with fresh vanilla custard



A selection of hand-picked Welsh artisan cheeses with celery, grapes, tomato chutney and biscuits. (Perl Wen, Perl Las, Snowdonia Black Bomber, Blaenafon Smoked)



A selection of ice creams and sorbets available.



Dessert wine, ports & liqueurs available



Coffee and mints served in the lounge