

Fathers Day

2 courses £25 | 3 courses £32

BREADS

WARM FRENCH BREAD

Home baked French bread with rock salt and black pepper butter £5.50

BAKED FLAVOURED BREADS

Variety of home baked breads with marinated and herbed olives & balsamic dipping sauce with parmesan chunks £8.50

GRILLED GARLIC CIABATTA BREAD

£5.50
with cheese £6.50

STARTERS

CRISPY ORIENTAL BEEF

Chilli jam, cucumber, red pepper, mixed leaf salad, 'mojito' dressing

SOUP OF THE DAY

Cream of mushroom & tarragon soup with aromatic croutons and warm French bread

SEAFOOD COCKTAIL

Smoked salmon, prawn & seafood cocktail, crème fraiche & tomato dressing, brown bread

STEAMED BANG BANG CHICKEN BAO BUN

Steamed bao bun with crispy bang bang chicken, spring onions & coriander with Asian slaw, soy, chilli & sesame seed dipping sauce

SMOKED HADDOCK ON TOASTED CRUMPET

Natural smoked haddock on toasted crumpet, welsh whisky cheese fondue, heirloom tomato, baby spinach, micro herb salad

ROAST MEDITERRANEAN BRUSCHETTA

Bruschetta of roast mediterranean vegetables, garlic and chilli with basil pesto, rocket and balsamic syrup

BAKED GOATS CHEESE PARCEL

Baked goats cheese with a smoked tomato relish in crispy pastry parcel on a rocket, apple & beetroot salad, sweet & sour balsamic dressing

MAIN COURSE

All served with fluffy, crispy roast potatoes, mashed potato, braised red cabbage, roast root vegetables and seasonal green vegetables. (Add a side of pigs in blankets, homemade chestnut and thyme stuffing or cauliflower cheese for just £4.50 | Giant Yorkshire pudding £3)

LAMB SHOULDER

Slow cooked shoulder of lamb with creamed leeks, chestnut & thyme stuffing, pig in blanket, with a red wine, & redcurrant sauce (£3 surcharge)

ROAST SIRLOIN OF BEEF

Roast sirloin of beef (served pink), Yorkshire pudding, homemade gravy

ROAST BREAST OF TURKEY

Roast breast of turkey, chestnut and thyme stuffing, pig in blanket, homemade gravy

8OZ SIRLOIN BEEF

8oz sirloin steak, cooked to your liking, with twice cooked Maris Piper chips, tomato ragu, tempura onions, choice of peppercorn brandy sauce or garlic and parsley butter (£5 surcharge)

SUPREME OF CHICKEN

Supreme of chicken on chargrilled butternut squash and asparagus, Dauphinoise potato, three peppercorn and red wine sauce

FILLET OF SALMON

Fillet of salmon with lemon herb brioche crumb on crushed new potatoes, king prawns, leek and sweet potato, shellfish and tomato bisque

AUBERGINE RAVIOLI

Aubergine ravioli on spinach and asparagus with a sauce of tomato, roast red pepper, basil and parmesan

HOMEMADE DESSERTS

BREAD & BUTTER PUDDING

Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream

STICKY TOFFEE CRUMBLE

Sticky toffee apple & pear crumble with lemon curd ice cream & vanilla custard

ETON MESS

A combination of strawberries, whipped cream & meringue with vanilla pod ice cream

CHEESE BOARD

Selection of Welsh cheese board with chutney, sundried tomatoes, biscuits & bread (£3 surcharge)

BAILEYS TIRAMISU

Bailey's tiramisu, layered sponge soaked in Baileys & coffee

BAKED CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

LA LUNA HOMEMADE SELECTION OF ICECREAMS

Please ask your server for our current flavours

La Luna

Restaurant • Cocktail Lounge