



SAMPLE SUNDAY MENU

Holm House Restaurant

TO START

Soup of the Day *V*
Home-Made Bread

Crisp Whitebait
Lemon Mayonnaise

Waldorf Salad *V*
Pea Shoots

Pork Belly
Celeriac Remoulade & Apple Puree

TO FOLLOW

Roast Cefn-Mawr Welsh Dry Aged Sirloin of Beef
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Red Wine Jus

Roast Lamb
Roast Potatoes, Seasonal Vegetables, Red Wine Jus

Pan-Fried Salmon
Crushed New Potatoes, Tenderstem Broccoli & Salsa

Pea & Goats Cheese Risotto *V*
Basil Oil

TO FINISH

Chocolate Gnocci
Vanilla Ice Cream

Raspberry Tart
Chattily Cream

Welsh Cake Sundae
Vanilla Ice Cream

Eton Mess
French Meringue

V denotes Vegetarian.

Please note a 10% discretionary service charge will be added to Your bill, all of which goes to the staff.

Please note that all of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts in any of our dishes. If you have any special dietary requirements or food intolerance please let a member of the team so we can advise accordingly. Due to all dishes being made fresh to order there may be a short wait during busy periods.

Vegan option available on request.

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