

The Lodge

Restaurant & Grill

INTROS

Homemade Spicy Butternut Squash & Sweet Potato Soup – served with a warmed bread roll

Goujons of Lemon sole – served with tartare sauce

Crispy Coated Camembert – with a warm port & red berry sauce (v)

Pate Maison – served with hot buttered toast

Creamy Garlic Mushrooms– served with hot buttered toast (v)

Prawn Cocktail – served with fresh salad, marie rose sauce and wholemeal bread

King Prawns – cooked in garlic and served on a sizzler with brown bread and butter

Whitebait – served on a bed of shredded lettuce with tartare sauce

MAINS

Beef Lasagne – in a herby bolognaise sauce layered with pasta, topped with béchamel & cheese

Homemade Steak & Kidney – topped with a light puff pastry

Hot & Spicy Chicken – chicken breast marinated in a hot and spicy marinade

Chicken Tikka Massala – served with rice, chips and naan bread

Welsh Black Beef Curry – served with rice, chips and naan bread

Lamb Shank – cooked in a mint sauce

Half Honey Glazed Duck – served with a zesty orange sauce

Chinese Pork – pork loin marinated in Chinese spices

Fillet of Lemon Sole – served with fresh lemon wedges

Salmon Supreme – served with a French white wine and tarragon sauce

Lemon Chicken – chicken breast cooked in a lemon sauce served with rice

All main meals are served with a choice of potatoes, vegetables of the day and a freshly made salad.

Be assured that at The Lodge Restaurant we are dedicated to supporting local suppliers, and source Welsh produce wherever possible.