

Cwtch* All Welsh Menu

Thursday March 1st 2012

St Davids Day Lunch and Dinner

We are celebrating the best of Welsh produce this St.David's Day with a menu that includes all things welsh – even down to the Salt we use and the Flour for our bread.

Come and celebrate the traditional day for everyone Welsh, and enjoy a complimentary Welsh Drink from Cwtch*.

Choose from:

A Glass of Monnow Valley Welsh Wine OR
Pen Lon Cardi Bay Ale OR
Gwynt Y Ddraig Cider OR
Elderwicks Elderflower Presse

To Nibble on...

Homemade bread made with Y Felin Mill Flour, Sprinkled with Halen Mon Sea Salt

To Start

Cwtch Cawl with Caerfai Caerfilly Cheese
Cawl Cenin (Wonderful Leek Soup) with Caerfai Caerfilly Cheese (v)
Abercastle Potted Crab with Lemon Mayonnaise and Bloody Mary Brekon Vodka Shot
Cold Rare Roast Welsh Black Beef with Wild Garlic Salsa Verde
Pantysgwan Goats Cheese, Roasted Pear, Baby Spinach and Walnut Salad (v) OR
Welsh Rarebit topped Portobello Mushroom (v)

Mains

Welsh Black Beef Casserole with Double Dragon Mustard Mash
12 hr Slow Roasted Pembrokeshire Pork Belly with Trealy Farm Black Pudding and Onion Gravy
Gower Mussels with Gwyny Y Ddraig Cider and Leek Cream
Fresh Fish of the Day (Solva) with Laverbread and Penclawdd Cockle Cake, Sauce Vierge
Pen Pant and Spring Meadow Minted Vegetable Cassoulet, Garlic Sauteed Potatoes (v)

Puddings

Local Rhubarb and Apple Crumble with Caerfai Cream
Dark Chocolate and Merlyn Liqueur Mousse Pots with Rachel's Vanilla Crème Fraiche
Women's Institute Homemade Bara Brith and Butter Pudding with Sticky Toffee Sauce
Gianni's Welsh Cake Ice Cream with Penderwyn Whiskey Sauce
Pembrokeshire Cheeseboard with Oatcakes and Cwtch Onion Marmalade

2 courses £15 per person

3 courses £19 per person

Lunch 12 – 2.30pm

Dinner 6pm

To make a booking please call us on 01437 720491
or email info@cwtchrestaurant.co.uk