

Eirianfa Dinner Menu

V indicates a meal is suitable for vegetarians; VV means a meal can be made suitable for vegans; VM means a meal can be either vegetarian or not

Quiche V

Served with mixed salad and new potatoes or potato wedges

Cottage pie

Best local steak mince, onions, carrots and potatoes. Served with seasonal vegetables

Salmon, green beans and cherry tomatoes

Roasted with anchovies and lemon juice. Served with olive mash

Roasted vegetable and brown rice gratin V

Power salad! VV/VM

Mixed leaves, tomatoes, broccoli, avocado, celery, parsley, grilled peppers, toasted seeds, cous cous or quinoa. Feta cheese, lean chicken, tofu, crayfish tails or prawns

Prawn and squash* curry VV/VM

*(*pumpkin in season)*

With brown or white rice, poppadoms, chutneys and pickles

Lasagne VM

Rich tomato sauce and creamy béchamel with best local mince or chunky Mediterranean vegetables. Side salad

Hot penne with roasted vegetables V

Butternut squash, crème fraiche, chili, basil and cheese

Chili VM/VV

Con carne or con vegetables

Welsh lamb chops

Served with seasonal vegetables

Gammon, egg and chips

(NB proper chips!)

Paprika chicken

With rice or mashed potato

Beef or vegetable cobbler VV/VM

Chicken and leek pie

Served with seasonal vegetables

Eirianfa special pizza VM

(made to your specifications – no topping too crazy, but we've got some good suggestions too!) served with mixed salad

Desserts

All desserts are suitable for vegetarians. **VV** indicates desserts can be made suitable for vegans

Strawberry tart VV

Fruit fool

Plum, gooseberry or rhubarb

Trifle

Eton Mess

Streusel

Apple, plum, blueberry or raspberry

Fruit crumble

Apple, rhubarb, rhubarb and strawberry (in season)

Sticky toffee pudding

Home made with love and juicy dates

Fruit compote VV

Komposto VV

A Mediterranean dessert of dried figs, apricots and hazlenuts

Bread and Butter pudding

Made with panetone when available

Fruit Salad VV *(seasonal)*

Old fashioned rice pudding