



JAMES BRAID RESTAURANT

SUNDAY LUNCH

STARTERS

Homemade Soup of the Day with accompaniments

Chicken Liver and Brandy Pate, Spiced Apple Chutney & warm corn bread

Chilled Summer Melon, Summer Berries & homemade sorbet

Seafood and Herb Fritters with real tartar sauce

Oven Baked Goat's Cheese En croute, Roast Beetroot, Salad & dressing

MAINS

Roast Silverside of Welsh Beef with all the traditional trimmings £9.95

Roast Loin of Pork. Meat Stuffing, Crackling & apple sauce £8.95

Slow Roast Shoulder of Welsh Lamb with Minted Port Wine Jus £9.95

Half Roast Chicken. Lemon & Thyme seasoning, Bacon & Jus £8.95

Poached Fillet of Salmon, Prawns & White Wine Sauce £8.95

Ragout of Mushrooms in Garlic, Cream & Port Wine Sauce £8.75

DESSERTS

Pudding of the Day (please see waitress)

Sticky Toffee Pudding with Vanilla Ice Cream

Eton Mess Meringue Roulade with Chocolate Ice Cream

Homemade Cheesecake with Ice Cream

Selection of Homemade Ice Creams

Selection of Cheese & Biscuits with Homemade Chutney

2 Courses £12.50 3 Courses £14.95