



# SUNDAY LUNCH

## P R E - O R D E R M E N U

2 COURSES £25

3 COURSES £32

### STARTER

Soup of the Day with Warm Bread Roll. GFA

Chicken Liver Pate with Red Onion Chutney & Crostini. GFA

Bod Erw Prawn Cocktail Dressed with Marie Rose . GF

### MAIN

Traditional Roast Turkey with all the Trimmings. GFA

Roast Pork Loin with Crackling and Apple Sauce. GF

Welsh Topside of Beef with Yorkshire Pudding. GFA

Fillet of Salmon with White Wine Lemon, Herb Cream Sauce. GFA

Vegan Nut Roast with all the Trimmings. VG

All served with Vegetables and Roast Potatoes.

### SWEETS

Bod Erw Pavlova. GF

Lemon Posset served with Homemade Shortbread. GFA

Triple Chocolate Brownie with Chocolate Sauce and Ice Cream.

Syrup Sponge and Custard.

V Vegetarian

VG Vegan

GF Gluten Free

GFA Gluten Free Available

PLEASE INFORM US OF ANY DIETARY REQUIREMENT, THANK YOU!



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## SIDES

Skinny fries.	£3.50
Cauliflower Cheese.	£3.50
Hand Cut Chips.	£3.50
Yorkshire pudding.	£0.95
Roast potatoes.	£3.50

## AFTERS

COFFEE	£3.95	TEA	£3.50
Americano		Earl Grey	
Flat White		Mint	
Espresso		Green	
Latte		Chamomile	
Cappuccino		Fruit	
Mocha			
Liqueur Coffee	£6.95	Hot Chocolate	£3.95

## TAKEAWAY AVAILABLE

Please enquire within

V Vegetarian

VG Vegan

VGA Available

GF Gluten Free

GFA Gluten Free Available

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