



Private Dining Menu C

(minimum of 20 guests)

Homemade soup

Freshly baked bread [C][V][VG]

Homemade fishcake

Sautéed spinach, cheese & spring onion sauce

Chicken liver & Cointreau parfait

Blueberry & rum chutney, raisin bread [C]

Sautéed button mushrooms

Lemon & pepper scented cream sauce, toasted crostini [C][V][VG]

"Celtic Pride" homemade beef lasagne

Garlic bread, dressed leaves, house cut chips

"Celtic Pride" beef burger

Gruyère cheese rarebit, bacon medallion, onion jam, brioche bun, mayo, onion rings, house cut chips, salad [C]

Roast Parma ham wrapped chicken roulade

Sun dried tomato & leek welsh rarebit, ratatouille, basil cream sauce [C]

The Plough fish & chips

"Towy Valley" beer battered haddock, caramelised lemon, minted mushy peas [C]

Mushroom, chestnut & courgette strudel

Spinach, watercress sauce, sauté potatoes [V][VG]

Baked Alaska

Vanilla ice cream, berry compote, peach & vanilla coulis [C]

Chocolate brownie

Hot chocolate sauce, Mario's vanilla ice cream [C]

Sticky toffee pudding

Toffee sauce, caramelised banana, supermix ice cream [C][VG]

Choice of Heavenly and Mario's ice cream

Fresh cream vanilla, chocolate, strawberry, supermix, coconut, prosecco & strawberry, raspberry or lemon sorbet, non-dairy ice cream [C][VG]

With a choice of chocolate, raspberry, butterscotch or mango sauce

Tea, coffee and mints

2 course - £28.00 / 3 course - £34.00

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment
[C] - Suitable with adjustment for coeliacs [V] - Suitable with adjustment for vegetarians [VG] - Suitable with adjustment for vegans

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.

The Plough, Rhosmaen, Llandeilo, Carmarthenshire, SA19 6NP

01558 823431

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www.ploughrhosmaen.com



Private Dining Menu D

(minimum of 20 guests)

Starters

Homemade soup of the day

Freshly baked bread [C][V][VG]

Coriander & chickpea arancini

Coconut dahl, apple & pomegranate salad [C][V][VG]

Chicken liver & Cointreau parfait

Blueberry & rum chutney, raisin bread [C]

Homemade welsh lamb cawl

Freshly baked bloomer bread, Welsh cheese, cheese & cumin straw

Pearls of melon

Kir royale jelly, pineapple crisp, minted crème fraiche, red cherry sorbet [C][V][VG]

Mains

Slow cooked welsh lamb

Welsh rarebit, red cabbage, dauphinoise potatoes, Welsh honey & rosemary jus [C]

Welsh sirloin steak 10oz

Onion rings, house cut chips

Choice of buttered vegetables or salad

Choice of Peppercorn, Red wine or Bearnaise sauce

(£5.00 supplement)

Roast salmon

Lemon & chive polenta, honey roast carrots, orange & basil cream sauce [C]

Roast Gressingham duck breast

Red cabbage & pancetta, parsnip puree, dauphinoise potatoes, broccoli, ginger & blood orange sauce [C]

Mushroom, chestnut & courgette strudel

Spinach, watercress sauce, sauté potatoes [V][VG]

Desserts

Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach & vanilla sauce [C]

Orange & cinnamon Crème brulee

Raspberry & almond tart, crème anglaise [C]

Seasonal cheesecake

Fruit coulis, Mario's vanilla ice cream

Sticky toffee pudding

Toffee sauce, caramelised bananas, supermix ice cream [C][VG]

Ginger & lime chocolate Profiterole

Crème anglaise, espresso martini ice cream [C]

Local cheese board/ Caws Lleol

Perl las, Perl wen, Caws cerwyn, Teifi laverbread, apple & pear chutney, celery, grapes, crackers & biscuits [C]

Tea, coffee and mints

2 course - £42.00 / 3 course - £48.00

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