

The Bell at Skenfrith

Mother's Day Lunch

Sunday, 30th March 2025

Starters

Pea and mint velouté, Parmesan ravioli, warm sourdough

Poached free range chicken and wild mushroom terrine, brioche and truffle aioli

Salmon and dill Gravlax, pickled heritage beetroot, lemon crème fraiche

Warm Wye Valley asparagus, poached hen's egg, Parmesan crisp, Hollandaise sauce

Cornish lobster, king prawn and avocado salad, crispy cos lettuce, Marie Rose sauce

Mains

Roast sirloin of Hereford beef, roast potatoes, Yorkshire pudding, creamed horseradish, seasonal vegetables, roasting juices

(please note that our beef is cooked pink. If you would like it well done, please ask)

Roast loin of Hereford pedigree pork, sage and onion stuffing, The Bell's apple sauce, roast potatoes, seasonal vegetables, roasting juices

Roast Brecon lamb rump, roast potatoes, mint sauce, seasonal vegetables, roasting juices

(please note that our lamb is cooked pink. If you would like it well done, please ask)

Pan fried fillet of Hake, new potatoes, sea samphire, tomato, caper and herb sauce vierge

Roasted red pepper, and Feta rotolo, toasted pine nut and basil pesto

Puddings

Dark chocolate crèmeux, salted caramel and honey comb ice cream

Summer berry compote, vanilla bean Chantilly cream and baked Pavlova

Lemon tart, lemon curd, poached strawberries and Champagne sorbet

Poached Wye valley rhubarb and pistachio crème patisserie mille-feuille

Selection of three Welsh farm cheeses, crackers, grapes and The Bell's chutney

3 courses £55.00

2 courses £45.00

Head Chef - Joseph Colman

All our dishes are cooked fresh for you, some may contain allergens so do please inform one of the staff if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.