

The Bell at Skenfrith

EASTER SUNDAY LUNCH

Starters

Perl Las blue cheese brulée, pear, walnut and balsamic salad

Twice baked three cheese souffle, truffle wild mushroom sauce

Home cured smoked salmon Gravlox, beetroot, dill and crème fraiche

Smooth chicken liver and brandy parfait, caramelized red onion, fig and toasted brioche

New season Wye Valley asparagus, wrapped in parma ham, crispy soft hen`s egg, pesto dressing

Mains

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

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

Roast rump of Skenfrith lamb, Bell`s garden mint sauce, duck fat roast potatoes, seasonal vegetables, roasting juices

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

Roast loin of Welsh pedigree pork, duck fat roast potatoes, orchard apple sauce, seasonal vegetables, roasting juices

Pan fried fillet of Hake, buttered new potatoes, sea samphire, Cornish crab and dill beurre blanc

Baked Jerusalem artichoke and truffle filo parcel, creamed spinach sauce

Puddings

Pistachio and almond genoise sponge, marinated cherries, cherry sorbet

Dark chocolate and brandy delice, raspberries and honeycomb ice cream

Poached Wye Valley rhubarb, Chantilly cream baked Pavlova

Hot cross bun and butter pudding, orange and cinnamon crème Anglaise

3 course £55.00

2 course £47.00

Head Chef - Joseph Colman

A discretionary service charge of 10% will be added to your bill and passed on to our staff