

THE SIX BELLS
Penmark
Village Pub & Restaurant

Winter Set Menu

Appetisers

Vegetable Soup (v)

Homemade and served with crisp croutons

Bacon, Egg & Black Pudding Trio

On a bed of mixed leaves, drizzled with a wholegrain mustard dressing

Smoked Haddock & Spring Onion Fishcake

Served with mixed leaves and a sweet chilli dressing

Traditional Prawn Cocktail

With a rich Marie rose dressing

Smooth Chicken Liver Pate

With warm toast and cherry compote

Main Courses

Roast Topside of Welsh Beef

Served with roast potatoes, Yorkshire pudding and traditional gravy

Roast Loin of Pork

Served with roast potatoes, Yorkshire pudding and traditional gravy

Chicken Madeira

Served with a Madeira & mushroom sauce, new potatoes & seasonal vegetables

Pan Fried Supreme of Salmon

With a citrus butter, seasonal vegetables and new potatoes

Cheddar Cheese, Clotted Cream and Leek Tart (v)

Individual handmade pastry crown filled with leeks, cheese and Cornish clotted cream

All the above dishes are served with seasonal vegetables and new potatoes unless otherwise described

Desserts

Chocolate Fudge Cake

Served with Chantilly cream

Baileys Cheesecake

Served with vanilla ice cream

Lemon and Lime Citrus Torte

Served with fruit coulis

Ice Cream Selection

Chocolate, strawberry and vanilla

Selection of Welsh Cheeses

With assorted biscuits

3 Courses.....£18.95

Selection of Tea or Filtered Coffee can be added £1.95 per person