



eat & drink

*Day to relax*

## STARTERS

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### **Garlic Mushroom Bruschetta**

Pan-fried mushrooms, garlic butter, cognac, cream, spinach. 5

### **Homemade Chicken Liver Pate**

Fruit chutney, toasted chef's bread, mixed leaf. 5

### **Traditional Prawn Cocktail**

Served with sliced granary loaf. 6.50

### **Mini Baked Camembert**

served with chef's bread. 5

## MAINS

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### **Roast Pembrokeshire Beef**

Served with a Yorkshire pudding, Pembrokeshire Four Seasons seasonal vegetables and homemade gravy. 10

### **Roast Turkey**

Served with a Yorkshire pudding, Pembrokeshire Four Seasons seasonal vegetables and homemade gravy. 10

### **Vegetable Wellington**

With a cream chive veloute. Served with Pembrokeshire Four Seasons seasonal vegetables. 10

## DESSERTS

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### **Baked Vanilla Cheesecake GF**

Served with Fruit Coulis and a scoop of Pembrokeshire ice cream or cream. 6

### **Homemade Dessert of the Day GF**

Served with a scoop of Pembrokeshire ice cream, custard or cream. 6

### **Chocolate Fudge Cake**

Served with a scoop of Pembrokeshire ice cream or cream. 6

### **Allergen Information**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information.