

CASTLE HOTEL IN CONWY

Set Menu for September

Traditional Moules mariner, sourdough wedge G, MO, D, SD GF on request

Chicken liver pate, mini baked loaf, chef's prune chutney & frisée leaf G, S, D, SD GF on request

Caramelised red onion & goats cheese tart, walnut and pear salad D, E, G

Corn beef & potato hash, chef ketchup & fried hens egg

D, E, MU, CE, GF

Main course

'Castle's signature dish' smoked haddock & chorizo risotto, soft poached Cae Pant of Bala hen's egg, basil pesto & balsamic F, E, D, CE, SD GF

Vegan Mushroom and lentil pie, sweet potato mash, tarragon Chantenay carrots and vegan gravy G, MU, CE, S

Chicken breast & thigh, confit leg parcel, carrot jam, orange glazed carrot, chickpea chips D, CE, MU, SD GF

Lamb steak, whole grain mustard potato, seasonal greens & rich red wine jus D, MU, CE, GF

To finish

Baked Alaska, raspberry ripple ice cream D, E, S GF

Selection of Welsh cheese board & Chefs homemade chutneys D, S, L, SD, CE

Sticky toffee pudding with butter scotch sauce & vanilla ice cream D, E, GF

Lemon crème brûlée & homemade shortbread D, G, E,

V: Vegetarian VE: Vegan GF: Gluten-Free. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds