

# THE WELSH HOUSE

# BEAU JOLAIS

19  
NOV  
2026

## 3 COURSES

& welcome drink

Bottle of Staropramen or Prosecco (300ml)

### Starter

Ham hock terrine, toasted Henllan bread, Celtic preserves Piccalilli

Leek and pomme de terre soup with herb croutons (ve)

Soupe à l'oignon with Gruyère crouton

### Mains

Pan fried poulet, potato gratin, Welsh honey roasted carrot and parsnip served with sauce Forestière

Bœuf braisé brisket, chive pommes purée, Welsh honey roast carrot and parsnip served with sauce au poivre

Butternut squash, roasted beetroot and kale with Pembrokeshire gold garlic oil (ve)

### Dessert

Baked vanilla cheesecake with Barti salted caramel sauce and caramelised biscuit crumb (ve)

Traybaker brownie au chocolat, Chantilly cream, freeze-dried raspberries

V = Vegetarian / VE = Vegan / GF = Please speak to a team member

Our food is stored, prepared, and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances, please let a team member know before ordering.