

The Bell at Skenfrith

EASTER SUNDAY LUNCH

12:00-16:00

Starters

Leek and potato soup, rustic bread

Chicken and mushroom croquette, wild garlic aioli, crostini

Beetroot and Chase Vodka salmon gravlax, pickled fennel and orange

Chicken liver and brandy parfait, caramelized red onion, toasted brioche

New season Wye Valley asparagus, soft poached hen`s egg, hollandaise sauce

Mains

Roast sirloin of Hereford Beef, roast potatoes, Yorkshire pudding,
carrot purée seasonal vegetables, gravy

(please note that the beef is cooked pink)

Roast loin of Hereford pedigree pork, The Bell`s apple sauce,
roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Roast Brecon Lamb leg, roast potatoes, Yorkshire pudding, mint sauce
seasonal vegetables, gravy

Pan fried fillet of Hake, buttered new potatoes, peas, samphire,
baby prawns, salsa verde

Roasted butternut squash, sage, pine nut and Pan-ysgwan
goats cheese ravioli, roquette salad

Puddings

Tonka bean and yoghurt panna cotta, marinated strawberries,
vanilla bean ice cream

Rhubarb and apple crumble, clotted cream

Blood orange cheesecake, Champagne and passionfruit sorbet

Dark chocolate and pistachio tart, honeycomb ice cream

Selection of farm house cheeses, biscuits, grapes and TheBell`s chutney

3 course £35.00

2 course £29.00

Head Chef - Joseph Colman

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform our staff if you have any concerns or dietary requirements or would like more information. We will always try to accommodate you.

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