

The Bell at Skenfrith

Mother's Day Lunch

Sunday, 31st March 12:00pm to 4pm

to include a special gift for all mums

Starters

Warm Wye Valley asparagus wrapped in smoked salmon, poached duck egg, hollandaise sauce
Twice-baked Snowdonia cheddar soufflé, heritage tomato, wild garlic emulsion
Smoked ham hock and parsley croquette, piccalilli and quail egg
Grilled fillet of mackerel, pickled beetroot, wasabi mayonnaise and chive oil
Smooth chicken liver and brandy parfait, caramelized red onion and fig, toasted brioche

Mains

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

***Please note that our beef is cooked pink. If you would like it well done please let us know**

Roast loin of Hereford pedigree pork, stuffing, 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 Salmon, white wine poached salsify, turned potatoes, peas and lobster velouté
Purple sprouting broccoli, toasted pine nut and smoked cheddar open lasagne, wild garlic bread

Puddings

Duo of dark chocolate crèmeux, delice, raspberries and honeycomb ice cream

Mini lemon meringue pie, curd, honey tuile, blackberry fool

Pistachio and white chocolate cheesecake, pickled strawberries, cherry sorbet

Baked oats and apple crumble, toffee sauce and clotted cream

Selection of farm house cheese, biscuits and The Bell's homemade chutney

3 courses £35.00 2 courses £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 one of the staff if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.

The Bell at Skenfrith

Mothering Day Lunch

Sunday, 11th March

Lunch Times 12:00-17:00

to include a special gift for all mums

Starters

Leek and potato velouté, rustic bread

Soft poached hen`s egg, asparagus and hollandaise sauce

Blue cheese brulée, poached pear, walnut and balsamic

Grilled mackerel fillet, pickled vegetables

Chicken liver and brandy pâté, quince jelly, toasted brioche

Mains

Roast striploin of beef, roasted potatoes, Yorkshire pudding, seasonal vegetables, carrot purée, roasting juices

Roast loin of pork, crispy crackling, Bramley apple sauce, roasted potatoes, Yorkshire pudding, seasonal vegetables, gravy

Roast leg of lamb, roasted potatoes, Yorkshire pudding, mint sauce, seasonal vegetables, gravy

Pan seared sea bass, sautéed herb potatoes, baby prawns and legumes, lemon beurre blanc

Spinach and ricotta tortellini, sun blush tomato, rocket and pine nut

Puddings

White chocolate and lime cheesecake, blackcurrant sorbet

Chocolate and corn crunch délicé, iced peanut butter parfait

Apple and forest berry crumble, clotted cream ice cream

Selection of farm house cheese, biscuits and Bell`s homemade chutney

3 courses £30.00

2 courses £26.00

Head chef - Joseph Colman

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