



**Cuisine from the Welsh Principality  
Friday 26th November 2010**

**A glass of house wine will be served on arrival**

**Starter**

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**Cawl Cennin**

Cream of leek and potato soup served with Creme Fraiche

**Caws wedi Pobi**

Welsh Rarebit - the classic cheese savoury with bacon on toasted bread

Souffle wedi ei pobi ddwywaith efo caws gafr Cymraeg gyda bara lawr

Twice baked Goats cheese soufflé  
served on a bed of laver bread with an apple chutney

**Main Course**

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**Eog a Cocos Gwyr**

Salmon fillet served on a bed of Gower cockles;  
finished with a white wine and chive sauce, and accompanied  
with new potatoes

**Bacwn mel pob a saws persli a ffa**

Honey baked ham served on a bed of mash;  
with a parsley and broad bean sauce

**Cig oen a mintys a tatws rhosti**

Minted lamb shank served with baked sliced potatoes with  
spring onions and broad beans

**Selsig Morgannwg**

Glamorgan sausages - the classic Welsh vegetarian dish

**Dessert**

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**Mousse mel Sir Benfro**

Honey mousse from Pembrokeshire

**Bara Brith a pwddin bara a menynd**

Bread and butter pudding made with a welsh tea bread

**Detholiad o gaws Cymraeg a bisgedi**

A selection of Welsh cheeses

**Coffi a siocledau gyda chwisgi Penderyn**

Coffee and Chocolates and a tot of Penderyn whisky

**£26.75 per person**

**01296 660 264 or email [info@thestagmore.com](mailto:info@thestagmore.com)**

