



**Sample Evening Specials Menu
2 Courses £17.95 per person**

*We create our specials menus on a daily basis using only the very best seasonal produce.
This sample menu is for illustration only.*

Starters

Galician fish stew, freshly baked bread

Char-grilled asparagus, crispy hens egg, hollandaise sauce

Smooth chicken liver pate, spiced pear chutney

Lightly dusted calamares, warm potato and chilli salad

Cider braised chorizo sausage, cider glaze, smoked paprika breadcrumbs

Mains

Slow roast shank of Welsh lamb, Spring vegetables, red wine jus

Stuffed tenderloin of pork, prunes, Iberico ham, kale

Roast breast of duck, honey glaze, kale

Baked whole black sea bream, chilli, garlic

Grilled skate wing, lemon caper butter

New potato and caramelised red onion puff pastry tart, rocket, Manchego

All main courses are served with your choice of twice cooked chips, new or baked potatoes



The
PRIORY
HOTEL & RESTAURANT

Sample Lunch Specials Menu
£11.95 per person

*We create our specials menus on a daily basis using only the very best seasonal produce.
This sample menu is for illustration only.*

Starters

Chef's soup of the day, fresh baked bread

Warm lamb and chorizo salad, honey glaze

Tian of hot smoked and poached salmon, Marie Rose sauce

Baked brie, red onion marmalade, walnut crumble

Roast Welsh beef, Manchego cheese, rocket

Mains

Slow roast rolled shoulder of Welsh lamb, red wine jus

Char-grilled pork loin chop, red cabbage, apple compote

Grilled breast of chicken, savoy cabbage, pan jus

Pan fried fillet of salmon, Béarnaise sauce

Crispy battered cod, tartar sauce

Stuffed roast Romesco peppers, Moorish couscous

All main courses are served with your choice of twice cooked chips, new or baked potatoes



Sample Sunday Lunch Specials Menu
£14.95 per person

*We create our specials menus on a regular basis using only the very best seasonal produce.
This sample menu is for illustration only.*

Starters

Chef's soup of the day, freshly baked bread

Smooth chicken liver pate, spiced pear chutney

Baked brie, red onion marmalade, walnut crumble

Tian of hot smoked and poached salmon, Marie Rose sauce

Char-grilled asparagus, crispy hens egg, hollandaise sauce

Mains

Roast rib of aged Welsh beef, Yorkshire pudding, traditional Sunday vegetables, gravy

Slow roast pork belly, crackling, traditional Sunday vegetables, gravy

Roast leg of Monmouthshire lamb, traditional Sunday vegetables, gravy

Roast breast of chicken, traditional Sunday vegetables, gravy

Baked fillet of hake, asparagus and white wine sauce

New potato and caramelised red onion puff pastry tart, rocket, Manchego

(children's portions are also available on most menu items, please ask us for details)