

ATLANTIC HOTEL

NOTTAGE LEISURE GROUP

FAIR TRADE EVENING

START

Foraged Wild Garlic and Leek Soup with Toasted Malted Bloomer
Prawn Cocktail Soft Taco with Marie-Rose and Tomato Salsa
Tempura Broccoli with Confit Garlic Mayonnaise

MIDDLE

Welsh Mutton Cawl with Rarebit Dumplings
Braised Pork and Welsh Dragon Cider Pie
Vegan Lentil Shepherd's Pie

All served with Cauliflower Cheese, Spiced Red Cabbage, Confit Roast Potatoes,
Crushed Root Veg and Gravy

END

Fair Trade Banana Cake with Jenipher's Coffi Syrup and Ice Cream
Dark Chocolate and Raspberry Tart with Mel y Bryn Honey Berries
Braised Afal Crumble and Custard