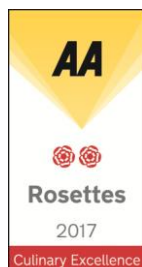


# DUNOON HOTEL



## Sample Dinner Menu

*Carrot and coriander soup*

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*Crispy confit bacon with squash puree, pickled apple, black pudding  
bon bons and cider reduction*

*Chargrilled fillet of mackerel with warm pancetta and spring onion potato salad*

*Leek, Caerphilly cheese and mustard croquettes with tomato chutney*

*Chilled galia melon with marinated strawberries and berry coulis*

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*Duo of Conny valley lamb – Roasted loin and braised shoulder with garden pea puree,  
fondant potato, peas a la fricassee and braising jus*

*Crispy skin belly pork with creamed potato, sticky red cabbage,  
apple compote and cider jus*

*Pan seared fillet of salmon with root vegetable, potato and shellfish chowder  
with lemon and dill oil*

*Wild mushroom and Perl Las risotto with poached hens egg and microcress*

*Served with a medley of seasonal vegetables*

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*Choice of homemade dessert*

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*Welsh and English cheeses*

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*Twinnings tea or filter coffee*

**Please speak to a member of staff if you have a food allergy or intolerance**

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