

RESTAURANT

MENU



the
Hand
hotel



the **Hand** hotel

The staff and management of The Hand Hotel Llangollen, would like to extend a very warm Welsh welcome to you. We would like to make your stay as special as possible, please don't hesitate to call reception for assistance.

ENJOY THE HAND AND OUR BEAUTIFUL COUNTRYSIDE

Yours sincerely
Denise Davies, General Manager

RESTAURANT MENU

Starters

Homemade Soup of the Day served with croutons and a fresh baked Crusty Roll

Homemade Chicken Liver, and Smoked Bacon Pate with a Red Onion Chutney and Hot Toast

Deep Fried Brie Wedges served with cranberry sauce and Salad Garnish

Filo Pastry Wrapped Tiger Prawns with Dressed Salad leaves and Sweet Chilli Sauce

Fruit Platter consisting of Seasonal Melon, Pineapple, Mango, Strawberries and a compote of Forest Berries, served with a Lemon Sorbet

Poached Egg served on Black Pudding on a bed of Spinach with Hollandaise Sauce

Chilled Poached Salmon and Mackerel served on a Mint Potato Salad with Lemon Garnish Herb Dressing and Brown Bread and Butter

Pan Fried Mushroom stuffed with Stilton, Apricots and Breadcrumbs set on a Tomato and served on a Mixed Salad, finished with Herb Butter

Main Courses

From the Chargrill All Cooked To Your Liking

SIRLOIN STEAK 8oz - £5 Supplement

RUMP STEAK 8oz - £3 Supplement

All dishes from the Chargrill are served with Grilled Tomato and Mushrooms & Onion Rings, or with Salad of the Day and with a choice of either Chips or New Potatoes

The following sauces are Available

Peppercorn Sauce

Stilton Sauce

£1.75 extra

Cumberland Sausage served on a Course Grain Mustard Mash compote with a Caramelised Onion Gravy

Grilled Pork Chop topped with Sliced Apple served with a Cider and Thyme Jus

Slow cooked Confit of Duck Leg cooked with Rosemary, Orange and Cinnamon, served on Mustard Mash Apple compote

Rolled and Poached Chicken Breast filled with Herbs and Sundried Tomato finished with a Chive Cream sauce

Braised Welsh Lamb Shank marinated in mint, served on a bed of Sweet Red Cabbage, finished with a Red Wine and Red Currant sauce

Whole Grilled Trout cooked with Butter, Honey, Leeks, Mushrooms and Peas and garnished with Lemon

Grilled Salmon Filled served with stir fry King Prawns and Noodles with a dressing of Ginger Lime and Chilli

Whole Baked Pepper filled with a Savoury Rice served with a Chunky Tomato sauce

Half a baked Aubergine filled with Cous Cous, Peas, Sweetcorn, Onion and Mushrooms

*All Main Courses are Served With Fresh Vegetables
(New potatoes or Chips)*

Selection of Desserts

Selection of Desserts

Or

Cheese Biscuits

Freshly Brewed Coffee or Tea
and After Dinner Mint

£17.95pp

