

# Our Menu

## Food at the Ffarm

Available to pre-order for any evening except Tuesdays



### Our Soups - all £4 each

We offer a range of homemade soups all served with warm bread and all suitable for vegetarians. Examples include....

- *Carrot & Coriander*
- *Broccoli & Stilton*
- *Mushroom*
- *Courgette*
- *Cauliflower & Mustard Seed*
- *Beetroot*
- *Red Pepper & Tomato*
- *White Onion & Garlic*
- *Parsnip, Orange & Ginger*

We usually have 3 or 4 of the above available so there's always plenty of choice - simply ask us for the current list or if you have a particular favourite then give us a call and we can make a batch to order.

### Our Mains - all £14 each (plus supplement if applicable)

- Pork Normande - Pork Steaks cooked in a Cream, Cider, White Wine, Mustard & Gruyere Sauce
- Medallions of Tenderloin Pork served in a Mushroom, Chive & Mustard Cream Sauce
- Boeuf Bourguignon - traditional French Beef casserole with mushrooms, shallots and carrots
- Beef Stroganoff - tender strips of beef in a creamy smoked Paprika sauce and served on a bed of wild rice
- Rib-Eye or Sirloin Steak pan cooked in Olive Oil and served plain (£3 supplement) or with a Mushroom & Brandy Cream Sauce (£4 supplement)
- Welsh Lamb Steaks served with a Red Wine & Mint Gravy
- Roast Duck Legs served with a Port Wine Jus
- Tender Chicken Thighs slowly casseroled with Apricots, Fennel and Cumin served on a bed of wild rice

### Our Desserts - all £5 each (plus supplement if applicable)

- Apple, Sultana & Almond Flan served warm with Custard or Parisella's of Conwy Ice Cream (for a minimum of 2 persons)
- Fruit Crumble served with Fresh Double Cream or Custard or Parisella's of Conwy Ice Cream - the fruit will depend upon seasonal availability (for a minimum of 2 persons)
- Lime & Kiwi Cheesecake served with Fresh Double Cream
- Vanilla Cheesecake with a Blueberry coulis topping
- Meringue Nests filled with Freshly Whipped Cream, Strawberries, Raspberries & Blueberries and decorated with other seasonal fruits

### Our Starters - all £6 each

- Smoked Chicken Breast on a bed of Rocket with Orange Slices, drizzled with Raspberry Vinaigrette
- Melon Slices draped with Parma Ham, drizzled with Raspberry Vinaigrette
- Warm Goats Cheese on a Toasted Bruschetta served on a bed of Mixed Leaves, drizzled with Balsamic Vinegar (V)
- Strips of Chicken & Bacon pan fried in olive oil and served warm on a Ffarm Salad
- Smoked Fish Platter served on a bed of leaves, scattered with fresh fruits and drizzled with Balsamic Vinegar
- Pear, Walnut & Stilton Salad on a bed of Leaves, drizzled with Raspberry Vinaigrette (V)
- Asparagus Spears wrapped in Prosciutto and drizzled with Raspberry Vinaigrette
- Mixed Ffarm Salad with Chorizo and Pine Nuts with a Honey & Mustard vinaigrette and a sprinkling of shaved Parmigiano-Reggiano
- Moules Marinière with fresh Conwy Mussels (for a minimum of 2 persons & subject to availability)
- Ffarm Chicken Liver Pate with Port & Raisins (for a minimum of 2 persons)
- Strips of Chicken & Bacon pan fried in olive oil and served warm on a Ffarm Salad with baby new potatoes
- Moules Marinière with fresh Conwy Mussels served with fine chips and a garlic mayonnaise dip (subject to availability)
- Roasted Fillet of Salmon, served with Baby New Potatoes and a Ffarm Salad
- Fillet of Cod with an Onion, Garlic & Chive Crust served in a White Wine, Chive & Cream Sauce
- Fillet of Haddock on a medley of Chorizo, Cherry Tomatoes, Green Beans & Baby New Potatoes
- Ffarm Nut Roast with a White Wine Jus (V)
- Mushroom & Char Grilled Pepper Risotto (V) (for a minimum of 2 persons)
- Mushroom Stroganoff served with wild rice (V)
- Courgette & Gruyere Tart served with a Ffarm Salad (V) (for a minimum of 2 persons)
- Ffarm Mess - Fresh Forest Fruits mixed with Meringue pieces and Cream on a bed of crushed Amaretti biscuits and drizzled with Almond Liqueur
- Rich Dark Chocolate Mousse generously laced with Brandy
- Fresh Fruit Salad - a selection of seasonal and exotic fruits in natural juice
- Parisella's of Conwy Vanilla or Pistachio Ice Cream and/or Raspberry Sorbet
- Platter of Welsh Cheeses with Crackers, Chutney and Grapes The cheeses may include Aberwen (made on the Bodnant estate), Perl Las (an organic blue cheese), Cenarth Brie, Smoked Cerwyn (a hard cheese with a distinctive nutty taste) and Teifi Seaweed (a Gouda like cheese containing dried seaweed) - (£2 supplement).

Tea or Coffee to finish (complete with a selection of chocolates and mint crisps) £2.50 per person

All prices are inclusive of VAT and a 10% service charge