



PARC LE BREOS

COUNTRY HOUSE
★★★★

A la Carte Evening Menu

Starters

Moules Marinere £7

Chefs Homemade Soup & Bread of the Day (gf) (v)£6

Chefs Homemade Terrine of the Season with Homemade Chutney, & melba toast (gf) £7.50

Whole Tiger Prawns in a Garlic Butter (gf) £8.50

Laverbread Roulade with herb Cream Cheese & Tomato Coulis (v) £7

Beetroot , Roquefort , Apple and Walnut salad (v,) £7.50

Main Courses

Moules et Frites £17

Honey Glazed Chicken Supreme with Potato Fondant £19

6oz Fillet Steak, Confit Tomato, Mushroom, Chip Potatoes,

Pink Peppercorn Sauce (gf) £24

Pan fried SeaBass Fillet in a Ginger, Chilli sesame Dressing

with coconut cream New Potatoes (gf) £19.50

Pan Seared Duck Breast, Sweet Potato Gratin, Blackcurrant & Balsamic Jus £22

Halloumi or Tofu Nicoise Salad (v,g) £17

Sides

Home made Bread £2.50

Seasonal Vegetables £3.50

Hand Cut Chips £3.50

Mashed Potato £3.50

New Potato £3.50



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Green Salad £3.50

All our meals are served with appropriate vegetables, but we do have a selection of sides in case you are famished.

If you have any food allergies, please inform a member of staff

Desserts

Mango & Passionfruit Tart with with Clotted Cream £7.50

*Warm Chocolate Brownie, Caramel Sauce &
Ice Cream £7.50*

Parc Le Breos Rhubarb Crumble with vanilla Ice Cream £7.50

Baked Vanilla Cheesecake with Summer Berry Compote £7.50

Lemon Posset with Fruit Compote £7.50

Welsh Cheese Board Artisan Biscuits (gf) £9.00

Dessert Wine & Ports

Moscato Passito, Italy (50 ml) - £6.00

Krohn Ruby Ambassador (50ml) - £5.50



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Krohn Tawny (50ml) - £6.50

Krohn LBV (50ml) - £7.00

Vintage 2012 (50ml) - £8.00

*We are open for lunch wed- sat from 12pm, Afternoon tea wed – sat from 3pm,
evening wed – sat from 6pm Sunday lunch from 12pm*

*Tips are at your discretion and shared amongst All our staff. Nothing goes to the
owners.*

We cannot accept tips on debit or credit cards