

Evening meals



We are pleased to offer two course evening meals to our guests. These are prepared using local ingredients wherever possible, including our own eggs and vegetables from our garden in season. We have just been awarded the Pembrokeshire Produce Mark, reflecting our use of locally produced ingredients.

The cost is £15 for two courses, and both people should have the same choice please, unless one is vegetarian.

Main courses

Beef casserole – Pembrokeshire beef from our local butcher cooked in Guinness
Moroccan lamb pie – minced Pembrokeshire lamb with Moroccan spices in filo pastry
Fish pie – haddock, smoked fish, prawns and egg with a potato crust
Local pork fillet sautéed with mushrooms in a Bethesda cream and mustard sauce
Caramelised onion and Perl Las (local blue cheese) quiche

All accompanied by vegetables in season or salad as appropriate

Desserts

Apple, plum or rhubarb crumble - please advise which
Goosey chocolate pudding
Lemon surprise pudding – light sponge with lemon sauce underneath
Home made meringues and cream
Selection of local cheeses

Served with cream or custard – please advise which you would prefer.

We will bring your meal through to Cerrig Glas at a time to suit you.

If you need more eggs during your stay please ask, although we can't guarantee that the hens will have obliged!

