

The Farmers Daughter Restaurant
Autumn / Winter Menu 2009

Tel 01633 892800

To Start...

Feeling fruity!

Chilled balls of three melons, served with a homemade coulis and sorbet.

£3.85

Chef's Own Soup

A bowl of Chef's own soup – ask for the choice of the day!

£3.95

Tempting taste buds

Poached pears served with slices of Stilton

£4.00

Fascinating Fungus!

Pan-fried mushrooms, chorizo sausage and cream, served in a tureen and accompanied with garlic bread

£4.50

French Fancy

French goat's cheese, slightly grilled, served on a dressed salad with grapes and roasted pine nuts

£5.00

A Fishy Tale

Pan-fried king prawns, with chilli, garlic, lemon and coriander

£5.95

Under the sea.

Fresh scallops, served with a honey and ginger glaze and finished with sesame seeds

£6.50

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Bassaleg, Newport, South Wales NP10 8RR 01633 892800

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For Main Course...

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Veggie Bake (v)

Layers of Mediterranean vegetables and our provençalé sauce,
topped with a parmesan crust

£8.50

Italian Dream (v)

Homemade spinach, mushroom and ricotta cannelloni,
served with garlic bread

£8.95

This little piggy

Medallions of pork, with a wholegrain mustard jus
and finished with parsnip crisps

£12.95

Chicken-licken'

Breast of chicken, served with a creamy parmesan sauce
and topped with smoked bacon crisps

£13.50

A fishy tale

Fillet of seabass, parsnip purée and caramelised garlic

£14.50

Shank of Lamb

Slow-roasted shank of Welsh lamb, served with a fresh
Rosemary and red wine jus

£14.95

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Sirloin steak - £15.95

Ribeye steak - £16.95

Fillet steak - £18.95

If you would like to add a sauce to any of our dishes, why not try a peppercorn, red wine and mushroom, creamy garlic, stilton, dijonnaise, provencale at £1.95. Gratinated pear & stilton £2.95

**All of our steaks are British and weigh approx
10 oz uncooked.**

All main courses are served with tureens of locally sourced fresh vegetables, home grown where possible & Chef's potatoes of the day. For example, our tomatoes and runner beans are grown by our friend Bobby, Aitch grows the herbs in her herb garden, the cucumbers, chillies and salad leaves are grown by Aitch's mum and the eggs... well what can we say about Peggy and her girls who do their very best to lay their eggs for us everyday!

Extras!

Additional basket of bread £1.25

Garlic bread £1.50

Onion rings £1.50

Chips £1.55

Sautéed or garlic mushrooms £1.75

Don't forget to checkout our specials board for probably the largest selection of exotic meats in the South West including ostrich, kudu, bison, crocodile to name but a few!

Fancy something else? Just ask and if we've got it in the larder, we can come up with something to satisfy most tastes!

We try our best to take your order 15 minutes after your booked time, we pride ourselves on our fresh, hand picked produce and each dish is created specifically for you.