

Christmas Party Menu 2013

Homemade Cream of Asparagus Soup (V)
with swirls of cream, lightly herbed croutons & sprinkles of crunchy bacon

Chicken, Brandy & Herb Pate
garnished with Ynyslas Salad & Victorian Chutney

*Slices of Smoked Salmon with Cracked
Black Pepper & Lemon*
nestled on a bed of rocket drizzled with olive oil

Roasted Tomato Basil & Caerphilly Cheesecake (V)
accompanied with rustic bread & tomato relish

Traditional Roast Pembrokeshire Turkey
pigs in blankets roasted potatoes
apricot parsley & thyme stuffing cranberry sauce

*Tender Breconshire Pork Loin with
caramelised Apple & Welsh Cider Cream Sauce*

Poached Fillet of Shetland Isle Salmon
served with a white wine yoghurt & herb sauce

Brie Apple & Gooseberry Pastry Tart (V)
all the above accompanied by fresh seasonal vegetables

Festive Christmas Pudding
served with a rich & indulgent rum sauce

*Rich Chocolate Torte with honey ice cream &
mulled wine fruit compote*

Smooth & Creamy Cheesecake
garnished with seasonal red berries & fresh mint
with a raspberry coulis

Three Welsh Cheeses with crackers & plum chutney
Perl Las blue Eryri Caerffili

Coffee served with Mints

£22.00 for 3 courses