



WAUN WYLLT



## *Festive Menu*



*Available throughout December*

*£34.95 pp*

*(Booking and Pre-Orders Essential)*

### Starters

*Roasted Squash Soup with a Black Pepper & Thyme Cream (v)*

*Brie and Cranberry Rissolle with Dressed Salad and a Fig Glaze*

*Pork and Leek Terrine with Toasted Bread and a Warm Apple and Sage Compote*

*Salmon Gravlox with Pickled Cucumber and a Lemon Dill Cream*

### Mains

*Roasted Turkey Crown*

*Silverside of Beef, Braised in Fresh Herbs and Red Wine*

*Cranberry Nut Roast(v)*

*Herb Crusted Salmon with a lemon butter sauce*

Served with roasted parsnips glazed in honey and thyme, swede puree, sprouts, garden peas, cabbage, mashed potato, roast potatoes, Yorkshire puddings, pigs in blankets, stuffing, cauliflower cheese and homemade gravy.

### Desserts

*Traditional Christmas Pudding with Brandy Sauce*

*Winter Berry Trifle served with Homemade Shortbread*

*Spiced Plum Crumble served with Custard, Cream or Ice Cream*

*Dark Chocolate Torte with a Cointreau and Clementine Coulis, served with Cream or Ice Cream*

### To Finish

*Tea / Coffee and Mince Pie*