Christmas MENU

Starters

ROAST PARSNIP & PARMESAN TUILE SOUP (V)
Served with Rustic Bread & Shirgar Butter

FESTIVE PRAWN COCKTAIL
Atlantic Prawns, crisp baby gem lettuce, Marie Rose sauce, lemon and toasted Rustic Bread

BRIE WEDGES (V)
On a bed of crisp salad served with balsamic glaze & Cranberry Jam

Main Courses

TRADITIONAL ROAST TURKEY
Served with Pigs in Blankets and Homemade Stuffing

SLOW ROASTED SILVERSIDE OF BEEF

WILD MUSHROOM SPANAKOPITA TOPPED WITH PESTO OIL (V)

All above main courses are accompanied with Rosemary Potatoes, Yorkshire Pudding & Seasonal Vegetables

PAN-FRIED SALMON FILLET WITH LEMON & CAPER BUTTER SAUCE
Served with a side of Herb Sauteed Potatoes & Vegetables

Desserts

CHRISTMAS PUDDING
Served with Custard & Brandy Butter

HOMEMADE RASPBERRY & WHITE CHOCOLATE CHEESECAKE

HOMEMADE SPICED APPLE & RHUBARB CRUMBLE
with Warm Custard

2 COURSE £26.50
3 COURSE £31.50

Hollol Gymraeg