



# Christmas Party Menu

## Starters

Spiced Butternut Squash & Sweet Potato Soup with Star Herbed Croutons

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Orange, Thyme & Ham Hock Terrine, served with a Crusty Roll & Homemade Piccalilli

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Smoked Salmon Parcel filled with a Salmon & Dill Moose

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Deep fried Herb coated Camembert served with Cranberry & Chili Jam

## Mains

Traditional Roast Turkey, Cranberry & Orange Stuffing, Roast Potatoes, Pigs in Blankets, and Gravy

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Slow cooked Belly of Pork stuffed with Black Pudding served with Colcannon Mashed Potatoes & a rich Plum and Cider Sauce

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Fillet of Salmon pressed with Beetroot & Dill, served with a creamed Leek and Lemon Butter Sauce & Roasted New Potatoes

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Moroccan Infused Prune, Almond & Olive Tagine served with a fresh and zingy warm Couscous Salad

All Mains served with Locally Sourced Seasonal Vegetables

## Desserts

Christmas Pudding served with a Brandy Sauce

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Penderyn Torte served with a hint of Penderyn Whisky Chantilly Cream and Butterscotch Sauce

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White Chocolate & Baileys Cheesecake on a Ginger Biscuit Base with a luxury Vanilla Ice Cream

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Assiette of Lemon – Lemon Meringue Roulade, Lemon Posset & Sicilian Lemon Tart

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A selection of Welsh Cheese and Crackers

**£25.95 pp**

**Tea or Coffee, and Mince Pies to end**