

MAWDDACH  
Christmas Party Menu 2017  
Two Courses £22 - Three Courses £25

Starters

Butternut squash soup (v)(gf)

Smoked haddock & whey risotto with curry oil (gf)

Red cabbage, beetroot, sweet potato, carrot, kale & raisin salad with homemade cottage cheese, seeds, nuts & honey (v)(gf)

A plate of Trealy Farm cured meat & salami (made in Monmouthshire from free-range rare-breed pigs) with pickles and remoulade (gf)

Main Courses

Roast free-range turkey with roast potatoes, sage & onion stuffing and local sausage wrapped in smoked bacon

Slow-cooked local free-range pork collar steak with roast potatoes (gf)

Roast hake fillet with braised puy lentils, tomato and salsa verde (gf)

55°C poached local beef Sirloin (served pink) with dauphinoise potato (gf) - **£5 supplement**

Red pepper, aubergine, lentil, sweet potato & homemade cottage cheese pie with new potatoes and remoulade (v)

*Main courses are served with mixed vegetables*

Desserts

Orange and almond cake with mascarpone cream (v)(gf)

Traditional plum pudding with brandy sauce

Milk chocolate cream with honeycomb and orange sauce (v)

Welsh cheeses with oat biscuits and chutney

**Tea or coffee and homemade mince pie £2.50**