

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW, THANK YOU
PLEASE NOTE THAT ITEMS MARKED (GF) ARE MADE WITH GLUTEN-FREE INGREDIENTS ONLY AND ARE NOT CERTIFIED
GLUTEN FREE

MAWDDACH Christmas Party Menu 2018

Two Courses £22 - Three Courses £25

Starters

Winter Minestrone (v)(gf)

Smoked haddock & whey risotto (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 olives (gf)

Main Courses

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

Local free-range pork loin & crackling with roast potatoes and apple sauce (gf)

Roast cod fillet with deep-fried risotto cake and curry mayonnaise (gf)

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

Red pepper, aubergine, sweet potato & Teifi cheese pie with new potatoes
and celeriac mayonnaise (v)

Main courses are served with mixed vegetables

Desserts

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

Plum pudding with brandy sauce

Mawddach milk chocolate slice with honeycomb (v)

Welsh cheeses with oat biscuits and chutney (v)

Tea or coffee and homemade mince pie £2.50