# M A W D D A C H 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