

Lunchtime - Christmas Menu 2018

Entrees

King prawns in garlic, white wine & lemon

Melon with fruit

Soup De Jour

Sauté Field Mushrooms in Garlic

Deep Fried Cheese with red onion relish

Penclawdd Cockles in garlic & white wine

Sauté Mussels with fresh herbs, garlic & citrus dressing

Pate with melba toast & red onion marmalade

Tempura Prawns with a sweet chilli sauce

Plats

Chicken Breast wrapped in Prosciutto Ham
with a cranberry stuffing

Roast Sirloin of Welsh Beef
with Yorkshire pudding

Roasted Pembrokeshire Turkey Crown,
with Cranberry stuffing & chipolata sausages

All served with roast and new potatoes, parsnip puree, selection of vegetables and gravy

Free Range Pork medallions, madiera, bacon,
cracked black pepper & cream sauce

Fresh Bass fillet, cockle, samphire & fresh tomato veloute

Salmon fillet cockle, laverbread, cider veloute

Fresh plaice fillet prawns prosciutto & chive sauce

Mediterranean Vegetable Crepe

All meals served with vegetables or salad/ new potatoes or homemade chips

Choice of Home-made Desserts

2 course £15.95

3 course £19.95

Roasted welsh Beef £2.50 supplement

Note - none of the above is made in a nut free environment.

Please inform a member of staff of any allergies when ordering & introduce yourself on arrival - thank you.