

Christmas lunch set menu 2019

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

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.

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Plats

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

Fresh Bass fillet, prawns, fresh tomato,
lemon, garlic & white wine sauce

Grilled Salmon
mussels, laverbread, bacon & cream sauce

Fresh plaice fillet prawns
prosciutto & chive sauce

Mediterranean Vegetable Crepe

Rump Steak
Pepper Sauce
Madeira, bacon, onion & mushroom sauce
Roquefort Sauce

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

Choice of Home-made Desserts
2 course £16.95
3 course £20.95
Roasted welsh Beef £2.50 supplement

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