



Y MEIRIONNYDD CHRISTMAS MENU 2018

STARTERS

Our festive favourite, the classic north Atlantic prawn cocktail with buttered brown bread

Freshly made spiced parsnip & apple soup with parsnip crisps, salted crackers ✓

Creamy garlic mushrooms served on a warm toasted muffin ✓

A terracotta dish of spicy sliced chorizo & diced potatoes with dipping bread

Duck & orange pate with warm wholemeal toast

Leaf salad, toasted goats cheese & sweet cranberries with a clementine & honey dressing ✓

MAINS

Traditional roasted sliced turkey breast with baked gammon ham, sage & onion stuffing, all served with homemade gravy and seasonal vegetables

30 day-aged Welsh beef steak and frites with parsley butter & balsamic tomatoes served medium rare to medium

Slow roasted belly pork with an apple sauce

Oven-baked fillet of salmon with a lemon & dill mash served with a prawn sauce side

A fig, walnut and butternut squash tart flavoured with sage leaves & Welsh cheddar cheese ✓

A warming nutmeg & cinnamon spiced lamb casserole

All mains served with a selection of vegetables

PUDDINGS

Traditional rich Christmas pudding bursting with fruit and served with brandy butter

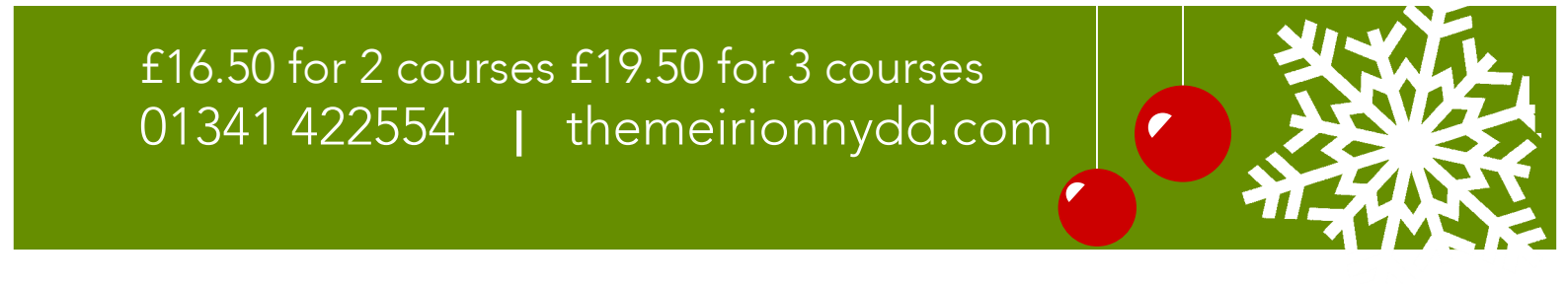
Salted caramel profiteroles with drizzled toffee sauce

Y Meirionnydd mess – our classic bursting with walnuts, cream and chocolate sauce

'Jaffa cake' trifle - layers of zesty orange jelly, chocolate custard, cream & chocolate sprinkles

Welsh made vanilla ice cream

Affogato – Christmas pudding ice cream with a shot of Amaretto with an espresso coffee shot, to be blended as you like



£16.50 for 2 courses £19.50 for 3 courses
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