



Y MEIRIONNYDD CHRISTMAS MENU 2018

STARTERS

A 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, clementine & honey dressing ✓

MAINS

8oz Fillet or 10oz Sirloin Steak (*Supplement £6*) - our steaks are from local Welsh Black cattle and are served with a side of fries, a baked flat mushroom and sliced tomato and either peppercorn sauce or parsley butter

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

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 & butternut squash tart flavoured with sage leaves & Welsh cheddar ✓

A warming nutmeg & cinnamon spiced lamb casserole

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 and an espresso coffee shot

£25.50 for 3 courses £21.00 for 2 courses
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