

Brynlllydan Christmas Day Lunch 25 December 2012



www.brynlllydan.com

Starter

Chef's Butternut Squash Soup (v)
*with roasted almonds & herb cream
served with warm chunky bread & butter portions*

Chicken Liver Parfait
*smooth chicken liver & brandy pate
served with salad & melba toast*

Mussels Marinière
*Menai mussels in white wine, garlic & onion sauce
served with bread & butter*

Black Pudding & Poached Pears
garnished with crispy bacon and salad

Field Mushroom
*stuffed with tintern cheese, bell peppers & garlic
served with side salad*

Sorbet

Apple or Lemon Sorbet

Main Course

Roast Turkey
*served with fresh vegetables, roast potatoes, bacon chipolata rolls
and sage & onion stuffing*

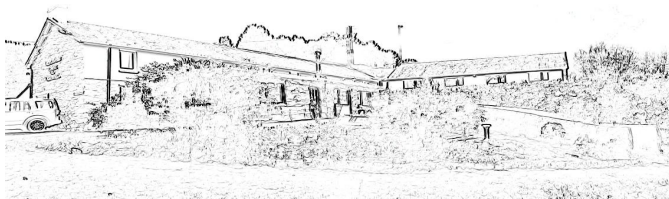
Roast Sirloin of Beef
served with rich madeira jus, fresh vegetables, roast potatoes

Breast of Duck
*pan-fried with a port & tangerine sauce
served with fresh vegetables, roast potatoes*

Fillet of Hake
*in a creamy leek sauce,
served with fresh vegetables, new potatoes*

Goat's Cheese Tart (v)
*puff-pastry tart filled with Goat's cheese & bell peppers
served with balsamic & tomato chutney, fresh vegetables, new potatoes*

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Sweet

Christmas Pudding
Served with brandy sauce

Profiteroles
*choux buns filled with cream
served with chocolate sauce*

Lemon Meringue
served with cream or ice-cream

Ice-cream
Chocolate, strawberry, vanilla

Cheeseboard
Selection of Welsh cheeses served with fruit, crackers and butter portions

Tea or Coffee and Mince Pie

£49.95 per person

Tel. 01766 770 442

All prices include v.a.t.