

CAWDOR CHRISTMAS DINNER MENU 2017

THREE COURSES FOR £25.00

STARTERS

Welsh pork farmhouse terrine with a fig relish and
toasted homemade brioche

Melon pearls in an orange and mint syrup with a
mulled wine sorbet

Local smoked salmon and crayfish salad with a Bloody
Mary mayonnaise

Warm tartlet of Welsh goats cheese and red onion in a
walnut pastry and a pear salad

Roasted vine tomato, bell pepper and basil soup with
Welsh cheddar and mixed herb croutons

MAINS

Pembrokeshire turkey with traditional
accompaniments

Local Welsh beef with traditional accompaniments

Nut roast with traditional accompaniments

Grilled seabass fillet with a cockle and laver bread
sauce and a dill and sour cream mash

DESSERTS

Christmas pudding and Brandy sauce

Lemon tart with raspberry sorbet

Chocolate and orange trifle with shortbread biscuit

Sticky toffee banana pudding with toffee sauce and
banoffee ice cream

Baked vanilla and white chocolate cheesecake with
mixed berry compote



CAWDOR