



# CAWDOR

AT CHRISTMAS



## CHRISTMAS DINNER MENU

THREE COURSES ~ £25PP

### STARTERS

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

~

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

~

Local smoked salmon and cray fish salad  
*with a Bloody Mary mayonnaise*

~

Warm tartlet of Welsh goats cheese and red onion  
*in a walnut pastry and 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 pudding  
*with toffee sauce and banoffee ice cream*

~

Baked vanilla and white chocolate cheese  
*with mixed berry compote*

*The above dishes are prepared and cooked to order - your patience is much appreciated.  
If you have any food allergies or specific dietary requirements please inform a member of staff*