

CAWDOR

LLANDEILO

Christmas 2019

2 courses £20 3 courses £25

Starters

Duck liver, orange and port parfait with toasted homemade sourdough and a festive date chutney

Roasted vine tomato and bell pepper soup with Welsh rarebit (V)

Smoked salmon and crayfish salad with Bloody Mary mayonnaise

Goat cheese and red onion tartlet with a pear, walnut and red onion salad (V)

Duo of melon with Carmarthen ham, honey and mustard dressing

Mains

Roasted Welsh Pembrokeshire turkey with smoked bacon wrapped chipolatas, sage and onion stuffing and a rich turkey gravy

Roasted 40-day dry aged Welsh beef with Yorkshire pudding, roasted parsnips and a red wine gravy

Classic nut and cranberry roast with fondant potato, creamy mash and a gravy (v)

Grilled sea-bass fillet with crushed new potatoes and a cockle and laverbread sauce

All Served with a panache of seasonal vegetables

Desserts

Christmas pudding with brandy sauce and Amaretto ice cream

Mixed berry and lemon curd Eton mess

Chocolate and pear tart with Amaretto ice cream and chocolate sauce

Merlyn's liquor crème brulee, with a shortbread biscuit

Raspberry and white chocolate cheesecake, raspberry sorbet and fruit coulis