



CAWDOR

LLANDEILO

Festive Menu

2 course £19.50 – 3 Course £24.50

Starter

Roasted butternut squash, sweet potato, and sage soup with mixed herb croutons,
crispy bacon and onion **(V) or (Vg) option available**

Balsamic glazed onion and goats cheese tarte tatin with rocket and balsamic dressing

Gin & tonic cured salmon, watercress, Charlotte potato and beetroot salad, with beetroot dressing

Duck liver, orange & port parfait, toasted sourdough, festive spiced fig chutney

Duo of melon with Carmarthen ham and a honey mustard dressing

Main

Roasted Welsh Pembrokeshire turkey with smoked bacon wrapped sausage meat,
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 gravy **(V) or (Vg) available**

Roasted tranche of cod, crushed new potatoes, cockle & laver bread sauce

Pulled Welsh lamb shank and root vegetable shepherd's pie, cheddar and chive mash, and red wine gravy

Slow cooked pork belly with crackling, roasted new potatoes, parsnips and pears with Tarragon, star anise infused
Bramley apple compote, welsh cider sauce

All served with a panache of seasonal vegetables

Desserts

Christmas spiced sticky toffee pudding with gingerbread ice cream

Pistachio and cranberry chocolate brownie with Baileys and salted caramel ice cream **(Vg) option available**

White chocolate and raspberry pavlova, lemon curd Chantilly cream, coulis, and sorbet

Amarena cherry Baked Alaska, cherry compote

Nutella cheesecake, praline crumb, and Ferrero Rocher ice cream

Traditional steamed Christmas pudding and creamy brandy sauce **(Vg) option available**