

CAWDOR

LLANDEILO

Christmas Menu 2018

2 courses £18 3 courses £23

Starters

Chicken liver, smoked bacon caramelised onion and sage parfait with toasted homemade brioche and a festive fig relish

Lightly spiced parsnip and vanilla soup with toasted almonds and smoked paprika oil

Warm tartlet of Welsh rarebit with a homemade tomato pesto and Granny Smith apple salad (V)

Smoked salmon and poached salmon terrine with a rocket and watercress salad and sauce vierge

Grilled Welsh goats cheese with a toasted walnut, fresh pear, and pickled red onion salad, mulled wine and balsamic dressing and crispy Carmarthen ham

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 vegetable gravy

Seared tranche of salmon with creamed potatoes, sauté spinach and a dill and pernod mayonnaise

All served with sauté sprouts with walnuts and pancetta, cauliflower and leek cheese, panache of fresh vegetables and braised red cabbage

Desserts

Christmas pudding with brandy sauce and brandy butter ice cream

Mincemeat frangipane tart with crème anglaise and Christmas pudding ice cream

Chocolate and orange cheesecake with orange sorbet and a chocolate sauce

Classic sherry trifle with a Viennese biscuit dipped in milk chocolate

Cawdor pavlova with lemon curd and winter berry compote with mulled wine sorbet