

# CAWDOR

LLANDEILO

## Christmas Party Night Menu 2018

with entertainment £33 pp

### 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