



CAWDOR

AT CHRISTMAS



CHRISTMAS DINNER MENU THREE COURSES ~ £25PP

STARTERS

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

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

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

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Warm tartlet of Welsh goats cheese and red onion
in a walnut pastry and pear salad

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Roasted vine tomato, bell pepper and basil soup
with Welsh cheddar and mixed herb croutons

MAINS

Pembrokeshire turkey
with traditional accompaniments

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Local Welsh beef
with traditional accompaniments

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Nut roast with traditional accompaniments

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Grilled seabass fillet
with a cockle and laver bread sauce and a dill and sour cream mash

DESSERTS

Christmas pudding and brandy sauce

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Lemon tart
with raspberry sorbet

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Chocolate and orange trifle
with shortbread biscuit

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Sticky toffee pudding
with toffee sauce and banoffee ice cream

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Baked vanilla and white chocolate cheese cake
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*