



CAWDOR

LLANDEILO

FESTIVE MENU

2 course £22.50 – 3 course £27.50

Starters

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

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

Smoked salmon and crayfish salad with Bloody Mary mayonnaise

Goat's cheese and red onion tartlet with a pear, walnut, and red onion salad (v)

Duo of melon with Carmarthen ham and a honey and mustard dressing

Mains

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

Roast 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)

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 creamy brandy sauce

Mixed berry and lemon curd pavlova

Chocolate, pistachio and cranberry brownie, salted caramel ice cream

Merlyn's liquor crème brûlée, homemade shortbread biscuit

Raspberry and white chocolate cheesecake, raspberry sorbet, and fruit coulis



thecawdor.com | 01558 823500

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team