

CASTELL ABERTEIFI
CARDIGAN CASTLE

Christmas Lunch Menu

To Start

*Chicken Liver Parfait with a Brandy Infusion served on a Buttered Crouton with a Red Onion
Marmalade and Parma Ham Crisp*

Leek and Potato Soup topped with Welsh Rarebit

Smoked Salmon and Crayfish with Caper Berries and a Lemon and Dill Dressing

Main Course

*Roast Pembrokeshire Turkey with Sausage Meat Stuffing, Goose Fat Roasted Potatoes, Honey Roast
Parsnip, Pigs in Blanket and a Rich Stock Gravy*

*Roast Topside of Welsh Beef served with Fluffy Yorkshire Pudding, Goose Fat Roast Potatoes, Honey
Parsnip, Rich Stock Gravy and seasonal Vegetables*

*Creamed Leek and Roasted Red Pepper Tart with Toasted Chestnuts, topped with Welsh Cheddar and
Thyme*

Dessert

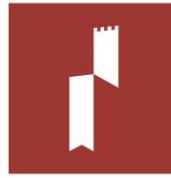
Christmas Pudding with Brandy Sauce

Chocolate Fudge cake with Award Winning Welsh Ice Cream

Lemon Tart with Crushed Raspberries and Vanilla Cream

Profiteroles with a Warm Chocolate Orange Sauce

£18.95 per person



CASTELL ABERTEIFI
CARDIGAN CASTLE

Christmas Dinner Menu

To Start

Coconut Breaded King Prawns with a Sweet Chilli Jam

Chicken and Duck Terrine with Crispy Lardons and Plum Chutney

Smoked Salmon and Crayfish Salad with a Lime and Dill Dressing and Caper Berries

Mushroom and Thyme Soup topped with a Pesto Crouton and White Truffle Oil

MAIN COURSE

Roast Pembrokeshire Turkey with Sausage Meat Stuffing, Goose Fat Roasted Potatoes, Honey Roast Parsnip, Pigs in Blanket and a Rich Stock Gravy

Roast Topside of Welsh Beef served with Fluffy Yorkshire Pudding, Goose Fat Roast Potatoes, Honey Parsnip, Rich Stock Gravy and seasonal Vegetables

Creamed Leek and Roasted Red Pepper Tart with Toasted Chestnuts, topped with Welsh Cheddar and Thyme

Fillet of Salmon Poached in White Wine and Coriander served on a Samphire and Cherry Tomato Salad, Crushed New Potatoes and Garlic Aioli

Dessert

Dark Chocolate and Bourbon Brownie Served with award winning Welsh Ice Cream

Lemon Tart with Crushed Raspberries and Vanilla Cream

Raspberry and White Chocolate Cheese Cake with a Red Berry Compote

Profiteroles with a Warm Chocolate Orange Sauce

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Mince Pies and Stollen

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Tea, Coffee and Herbal Infusions

£24.95 per person