

CHRISTMAS FESTIVE PARTY MENU



Served from Wednesday 1st of December 2021

Lunch times available on request.

Menu for over 10 guests

Two Course Menu £22.95 per adult

Three Course Menu £26.95 per adult

Home made Cream of winter vegetable Soup served with herb crutons
and freshly baked farmhouse bread (V)

Chicken liver and brandy parfait, Lastra caramelised red onion chutney, toasted farmhouse
bread

Deep fried Panko Breaded Brie served with cranberry and Orange Chutney (V)

Prawn Cocktail classic Marie Rose sauce freshly baked bread

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Freshly Roasted Turkey served with chipolata and home-made Sage and onion stuffing

Slow Braised Anglesey Beef steak with winter vegetables rich red wine gravy
Served on a bed of Wholegrain mustard mash

Oven baked Supreme of Salmon crushed new potatoes Asparagus spears Provencal
sauce (gf)

Freshly Roasted half of Duckling served with orange sauce (£3.00 supplement)

Sweet Potato, Spinach & Butter Bean cassoulet

Sweet potato and vibrant whole leaf spinach, served with wedges of our freshly
Baked farmhouse vegan bread (V)(Vegan)

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Homemade Traditional Lastra Christmas pudding served with rum sauce
Lastra Christmas berry Tiramisu

Lemon Meringue Pie served with double cream

Selection of Welsh cheese and biscuits grapes & chutney (£2.50 supplement)

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Coffee & Mince Pie (£1.50 supplement)

non-refundable deposit of £10 per person is required to secure your booking
with a pre order 5 days before