



Cinio Sul Nadoligaidd

gyda ymweliad gan Siôn Corn

Christmas Sunday Lunch

with a visit from Father Christmas

Sul / Sunday 19th December

Two Course Menu £23.95 per adult £11.50 Child

Three Course Menu £27.95 per adult £14.00 Child

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

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

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

Prawn Cocktail classic Marie Rose sauce freshly baked bread
000oooo000

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

Roast Welsh Topside of Beef served with Yorkshire pudding

Oven baked Supreme of Salmon crushed new potatoes, lemon & chive butter sauce (gf)

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)

000oooo000

Homemade Traditional Lastra Christmas pudding served with rum sauce

Triple Chocolate Brownie served with ice cream

Lemon Meringue Pie served with double cream

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

000ooo000

Coffee & Mince Pie (£1.50 supplement)

Our Usual Children's Menu will be available also

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

Bwydlen Plentyn – Childrens Menu

PRIF GWRS / MAIN COURSE

Our butchers own Pork Sausages served with chips and Garden Peas £6

Roast Turkey Lunch £6

Roast Beef Lunch £6

Three breaded chicken breast fillets, chips and peas £6

Hand Battered Haddock, served with Chips and garden peas £6