



Festive Menu

Starters

Spiced Carrot & Lentil Soup served with a warm oven-baked roll (V)

Smoked Mackerel Pate with piccalilli & toasted sourdough bread

Chicken & Red Pepper Terrine with beetroot & horseradish salad

Honey Roasted Figs & Goats Cheese with crouton & rocket mayonnaise

Main Course

Roasted Turkey Breast served with all the trimmings

*Braised Blade of Beef with wholegrain mustard mash,
butter roasted carrot & bourguignon sauce (GF)*

*Honey Baked Salmon with dill creamed leeks & a cranberry,
almond & pomegranate salsa (GF)*

*Steamed Gnocchi with a mushroom bolognaise,
basil pesto & vegan parmesan shavings (V, VG)*

Dessert

Christmas Pudding & Brandy Sauce

Cassis Mousse Crumble served with Blackcurrant Sorbet

Chocolate & Orange Torte served with vanilla ice cream (V, VG, GF)

Locally Sourced Welsh Ice Cream

2 Course £28 or 3 Course £35

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