

TAFARN TRADDODIADOL

Y P O R T H

STRYD YR EGLWYS, LLANDYSUL

Christmas Dinner Menu

BWYDLEN CINIO NADOLIG

STARTERS ~ I DDECHRAU

Spiced parsnip soup (v)

Salmon & smoked haddock fishcakes served with dressed leaves

Chicken & liver pate with tomato chutney & Melba toast

Trio of melons decorated with fresh fruit (v)

MAIN COURSE ~ PRIF CWRS

Roast turkey with chipolata & sage and onion stuffing

Roast topside of beef with Yorkshire pudding

Pan fried fillet of Salmon with watercress sauce

Chestnut, spinach & blue cheese en crouete served

with a creamy veloute (v)

DESSERT ~ PWDIN

Traditional Christmas pudding with brandy sauce

Vanilla cheesecake & poached pear drizzled with a bourbon sauce

Chocolate & orange log

Fresh fruit Salad

TEA ~ COFFEE ~ MINCE PIES

ANY DIETARY REQUIREMENTS CATERED FOR UPON REQUEST

2 COURSE £16.95 ~ 3 COURSE £21.00

