

£10

DEPOSIT PER
PERSON

£70

PER PERSON



CHRISTMAS DAY AT THE TAL Y CAFN

CHAMPAGNE ON ARRIVAL

STARTERS

Roasted pumpkin and chestnut soup with a pumpkin and sage pesto and farmhouse chunky bread and butter (v,ve)

Imagine Inns gin and thyme cured salmon served on a warm toasted crumpet with horseradish crème fraiche, pickled cucumber and crispy pancetta

Welsh cheddar and fig tart with sticky fig chutney and a walnut poached pear salad(v)

Christmas spiced confit duck leg samosa with satsuma and sweet chilli jam

Roasted red pepper panna Cotta with marinaded olives and warm flatbread(v,ve)

MAINS

Roasted breast of turkey with roasted potatoes, pigs in blanket, seasonal vegetables, giant Yorkshire pudding, cranberry and chestnut stuffing and lashings of gravy

Wild mushroom and spinach wellington with roasted potatoes, seasonal vegetables and caramelised onion marmalade

Roasted sirloin of beef with creamy dauphinoise potatoes, seasonal vegetables, mushroom and red wine gravy with a giant Yorkshire pudding

Oven baked fillet of salmon wrapped in Parma ham served with a cream champagne, cockle, leek and potato cassoulet and fresh farmhouse bread

DESSERTS

Traditional christmas pudding with a classic rum sauce

Passionfruit tart with coconut ice cream, salted caramel sauce and a coconut tuile (v)

Ferrero rocher chocolate truffle roulade with fresh raspberries, ferrero rocher ice cream and peanut brittle

Christmas winter berry pavlova with a clementine curd (v,ve)

Selection of welsh cheeses, sticky fig chutney, apple, grapes, celery and biscuits (gfa)

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