



TAL-Y-CAFN CHRISTMASDAY MENU

STARTERS

RUSTIC BONE IN PEA AND HAM SOUP (GFA, VA)
SALTED BUTTER, FRESH BREAD.

FESTIVE FILO BRIE PARCEL
WITH ORANGE AND CRANBERRY COMPOTE.

SMOKED PEPPERED MACKEREL FILLET (GFA)
HORSERADISH CREAM, SOURDOUGH BREAD.

CHICKEN LIVER PÂTÉ (GFA)
SEA SALTED BUTTER, CRANBERRY AND COINTREAU CHUTNEY, TIPSY WELSH WHISKEY
WALNUTS, TOASTED BRIOCHE.

FESTIVE AFFAIR

ROAST TURKEY (GFA)
TRADITIONAL ROAST TURKEY BREAST, SERVED WITH SMOKED BACON CHIPOLATA, SEASONAL
VEGS AND GENEROUS LASHINGS OF GRAVY. TOPPED WITH OUR GIANT YORKSHIRE PUDDING

ROAST SIRLOIN OF WELSH BEEF (GFA)
COATED WITH A MUSTARD AND HERB CRUST, ACCOMPANIED BY SEASONAL VEGETABLES
AND HEARTY LASHINGS OF GRAVY. TOPPED WITH OUR GIANT YORKSHIRE PUDDING

PAN-FRIED LIME AND GINGER SEABASS (GF)
SERVED WITH BUTTERED MASH, GREEN BEANS, CRISPY NOODLES, AND A BEURRE BLANC
SAUCE.

VEGAN NUT ROAST (VE)
ACCOMPANIED BY FRESH ORANGE AND CRANBERRY STUFFING, SEASONAL VEGETABLES,
AND GENEROUS LASHINGS OF GRAVY.

WELSH PEAR & STILTON CROQUETTES (V)
SERVED WITH A WINTER HOUSE SALAD AND CUMBERLAND SAUCE.

SWEET LOVE

CHRISTMAS PUDDING
SERVE WITH BRANDY SAUCE

TRIO OF HOUSE WELSH CHEESES (GFA)
BISCUITS, FRESH GRAPES AND CELERY STICK, BISCUITS

FESTIVE CRÈME PATISSERIE SNOW BALLS
WITH CHOCOLATE ORANGE DIPPING SAUCE

LUXURY CHOCOLATE FUDGE CAKE
CHOCOLATE SAUCE WITH MARSHMALLOW ICE CREAM

VEGAN CHEESECAKE WITH WELSH APPLE & PEAR CRUMBLE TOPPING (VE)

HANDMADE ARTISAN ICE-CREAM SUNDAE (GF)
TOASTED MARSHMALLOW / MINCE PIE / RASPBERRY CANDY CANE / FRESH VANILLA

£95PP
45PP CHILDREN AGE 15 UNDER