



Christmas Luncheon Menu 2018

'On Arrival'

Olives, Sun Blushed Tomato and Feta Cheese Medley as Nibbles

A Glass of Mulled Wine or Kir Royal



Roasted Tomato and Red Lentil Soup with Moroccan Spiced Falafel **(v)**

Home Smoked Fillet of Local Welsh Lamb on Tabbouleh Salad with Halloumi and Pomegranate

Potted Boksburg Blue Cheese, Port and Shallot Pâté served with Homemade Toasted Walnut and Raisin Bread **(v)**

Caramelised Scallops with Bacon, Black Pudding, Colcannon and Cider Cream Sauce



Traditional Roast Turkey
(chestnut stuffing, bread sauce, bacon chipolata & cranberry sauce)

Roast Sirloin of Welsh Beef with Yorkshire Pudding, Duck Fat Roast Potatoes and Horseradish Sauce

Tenderloin of Pork stuffed with Apricot, Apple and Ginger served with Pulled Pork Bahji and Marsala Sauce

Grilled Fillet of Halibut served with a Medley of Capers, Olives, Sundried Tomato, Spring Onions and Sage Olive Oil

Caramelised Shallot, Goats Cheese and Asparagus Puff Pastry Tart on Balsamic Puy Lentils, Red Pesto Dressing **(v)**



Y Garth Christmas Pudding with Brandy Sauce

Chocolate Yule Mousse Cake served with Red Cherry Coulis

Caramel, Carrot Cake and Mascarpone Cream Trifle

Trio of Welsh Cheeses with a Selection of Biscuits & Grapes



Coffee or Tea with Butter Crumble Mince Pie

£59.95 per Adult
£29.95 per Child (14 years and under)

For bookings and all enquiries, please contact us at;
'Y Garth Bar and Restaurant', Plas Talgarth, Pennal, nr Machynlleth, SY20 9JY.
Tel: 01654 791 394/ygarthpennal@gmail.com/www.y-garth-pennal.co.uk
(Please note that owners 10% discount does not apply on this day)