

*Dinner and Dance Menu 2018*

*To Start*

Cream of Garlic Mushroom Soup with Home Baked Mexican Corn Bread (v)  
Broccoli, Milano Ham and Stilton Crisp Bites on Pea Puree with Balsamic Glaze  
Pesto, Camembert and Sundried Tomato Tartlet on Mixed Dressed Leaf Salad (v)  
King Prawn, Sweet Potato and Coconut Fritters with Spiced Cucumber Relish



*To Follow*

Roast Pembrokeshire Turkey with Chestnut Stuffing, Bread Sauce, Bacon Chipolata and Cranberry Sauce  
Homemade Local Welsh Lamb Faggots with Smoked Bacon, Caramelised Onions, Sautéed Mushrooms and Gravy

Grilled Fillet of Sea Bass served on White Bean, Tomato and Chorizo Ragout

Mediterranean Vegetable and Goats Cheese Croustis with Marinara Sauce and Mixed Dressed Salad (v)  
(**Croustis**; herb pancake filled with mediterranean vegetables and goats' cheese, folded into a parcel, coated with breadcrumbs and deep fried)



*To Finish*

Y Garth Christmas Pudding with Brandy Sauce

Banana and Passion Fruit Pavlova with Strawberry and Grenadine Coulis

Profiteroles filled with Raspberry and Lime Mousse served with Rich Chocolate Sauce

Trio of Cheeses served with Biscuits and Grapes



Coffee or Tea with Homemade Butter Crumble Mince Pie

**£22.95 per person**

***Please note owners 10% discount does not apply for this offer.  
Pre-order is essential for all bookings a week prior to this event.***

*For bookings and all enquiries, please contact us at;*

*'Y Garth Bar and Restaurant', Plas Talgarth, Pennal, nr Machynlleth, SY20 9JY.*

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