



Cwellyn Arms Christmas Menu



Starters

Jerusalem Artichoke and Wild Moushroom soup **V**

Served with homemade crusty bread and truffle oil

Homemade Pea and ham hock soup

Served with homemade crusty bread

Our Home Smoked grilled Trout

Served with poached hens egg, gruyere rosti, rocket salad and fresh chive

Madeira & Port Chicken Liver Parfait

Served a mixed leaf salad, homemade crusty bread and red onion & port jam

Herb crusted Welsh Beef Carpaccio

Served with hazelnut and beetroot tartare, horseradish crème fraiche, cornichons and citrus dressing

Mains

Roast Turkey, prosciutto wrapped & stuffed Breast

With Maris Piper goose fat 'roasters', homemade stuffing, sweet braised red cabbage, rosemary roasted carrots, sprouts with bacon lardons & a port and redcurrant Jus

Confit of home smoked Cod

Dauphine potato, savoy cabbage, jerusalem artichoke and squash puree

Welsh black Ribeye Steak (£3.00 supplement)

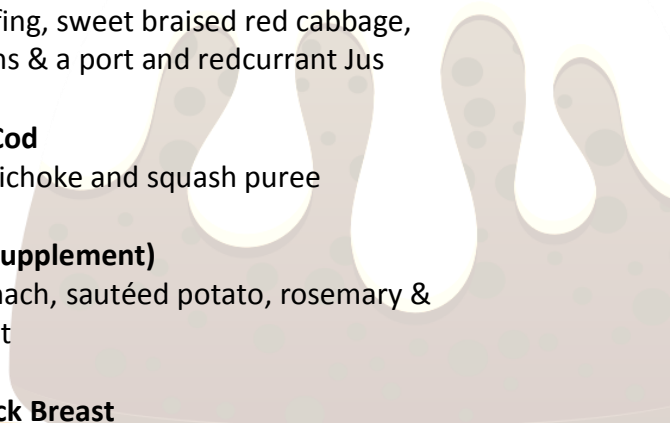
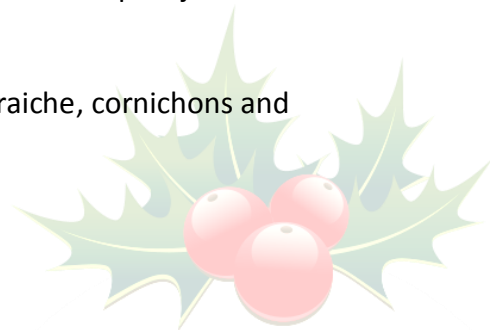
Served with "Corbieres" & Vanilla reduction, wilted Spinach, sautéed potato, rosemary & balsamic roasted shallot

Oven Roasted Gressingham Duck Breast

Buttered mash, caramelized swede & butternut squash, red wine, prune & chocolate sauce

Butternut squash & radicchio risotto **V**

Served with seasonal vegetables





Cwellyn Arms Christmas Menu



Sweets

Traditional Christmas Pudding

With Brandy Cream

Orange & Grand Marnier Pannacotta

With fresh orange and orange confit

Baileys Croissant & Butter and chocolate Pudding

Our version of the traditional bread & butter pudding with Baileys and chocolate chips

Apple with crumble

brioche ice cream, brandy snap

Chef's Ice Cream Selection

3 scoops of our homemade ice cream served in a homemade brandy snap basket

2 Courses - £19-95

3 Courses - £24-95

Tel; 01766 890321 or E-mail; Snowdoninn@aol.com to Book

Christmas parties must be booked beforehand to avoid disappointment

Merry Christmas!!!!

