

Christmas Menu

ST TUDWALS INN



TO START

Butternut squash velouté

With herb oil, cream, toasted pine nuts and crispy kale, served with warm sourdough

Honey ham hock terrine

With pickled vegetables and piccalilli, served with warm sourdough

Pig in blanket toad in the hole

Sausage wrapped in crispy bacon, baked in a golden Yorkshire pudding batter, served with a rich beef gravy

Prawn, avocado & crab cocktail

Fresh prawns, crab, crispy gem lettuce and creamy avocado, in a gin Marie Rose sauce with warm sourdough

MAIN COURSE

Classic roast turkey

Turkey crown, served with all the trimmings

Baked cod & prawn orzo

Oven baked cod and king prawns in a rich nduja orzo topped with crispy kale and toasted pine nuts

Fillet of beef (+£6)

Welsh fillet of beef with a crisp rocket & parmesan salad, chunky chips and sweet vine tomatoes

Festive pie

Ask our server for the festive pie of the day, with all the trimmings

Mushroom, brie & cranberry wellington

With all the trimmings

Garlic roasted celeriac

Baked celeriac in garlic, with all the trimmings

DESSERT

Chocolate orange tart

Rich dark chocolate tart infused with zesty orange, served with blood orange sorbet

Lemon posset

Classic lemon posset served with a sable shortbread

Christmas pudding

Served with brandy sauce

Cheeseboard

Selection of 3 Welsh cheeses served with crackers, red onion chutney, celery and grapes

2 Courses £27 | 3 Courses £32

ON THE SIDE

Garlic & pancetta Brussels sprouts £8

Pigs in blankets £8

Seasonal Vegetables £7

Garlic roast potatoes £7

Allergies and intolerances: Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We do understand the dangers to those with severe allergies, so advise you to please speak to a member of the team who may be able to help you make an alternative choice when ordering food or drink.