

Christmas Menu 2013

£35 per head

Starters

Wild mushroom consommé

Ham and parsley terrine, gribiche sauce

Goat's curd and beetroot salad

Smoked salmon, dill bread mustard dressing

Mains

Roast goose, confit leg pithivier, parsley stuffing, honey roast
parsnips, sweet carrots

Braised shin of venison, red cabbage, poached quince, chestnuts

Pave of sea bass, cockles and laver bread sauce

Baked cheese soufflé

Desserts

Prune and Armagnac ice cream

Lemon tart, creme fraiche

Red wine poached pear, pan épice ice cream

Warm chocolate mousse, orange marmalade ice cream

Tea or coffee and petit fours

Sosban Fach Christmas Menu

Menu 1

£15 two courses £18 three courses

Starters

Butternut squash and parmesan soup

Terrine de campagne

Cod brandade salad

Mains

Slow cooked pork belly, braised cabbage and mash

Red onion tart, Caerphilly, beetroot salad

Roast sea bass, cous cous, carrot puree

Desserts

Banana parfait, caramel sauce

Crème caramel

Bakewell tart, crème fraiche