



Christmas Menu Bwydlen Nadolig

Available throughout December Monday to Saturday 12pm - 8:30pm
(Booking required)

Starters

Parsnip & Cumin Soup with Rustic Roll and Welsh Butter(GFR)(VGN R)

Turkey & Brie Kiev

with a Cranberry and Port Reduction

Welsh Rarebit Ogy and Red Onion Marmalade(V)

(Traditional Pasty filled with Chefs Welsh Rarebit Mix)

Beetroot, Avocado and Pear Salad (VGN)

with a Balsamic and Herb Dressing

Shredded Duck Pancakes

with Peanut Sauce

Duo Of Melon (VGN R)

with Parma Ham, Berries Toasted Pecan & Maple Dressing

Smoked Salmon Mousse Terrine

with Blinis and Pickle Puree

Main Courses

Maes Truan Farm Roast Turkey

Cranberry "Vol au Vents" and all the Seasonal Trimmings (GFR)

Local Welsh Slow Roasted Brisket of Beef

Yorkshire Pudding (GFR)

Coed Y Brenin Venison Casserole (GFR)

With Herb Dumplings

Braised Rabbit

Cooked in Local Ale With Mini Roasties

Fillet Of Plaice

With Sauteed Mild Mushrooms Fried Capers & Parsley Butter(GF)

Cranberry and Lentil Bake(VGN)

Redwine and Vegetable Jus

(All Main Courses served with Seasonal Vegetables)

Desserts

Chef's Christmas Pudding

with Fruit Compote and Brandy Ice Cream

Hazlenut and Chocolate Torte

with Raspberry Compote and Vanilla Ice Cream(GF)

Cherry Brandy Trifle Cheesecake

with Ripple Ice Cream

Tiramisu Christmas Log

with Vanilla Ice Cream and a Rich Chocolate Sauce

"Adult Only" Trio Of Boozy Ice Cream

Home Made Passoa, Baileys & Mint and Kahlula & Toffee Ripple Ice Creams

garnished with Winter Berries and Toasted Nuts

Festive Cheeses

with Red Onion & Orange Marmalade and Biscuits

Two course £19.95/ Three Courses with Coffee and Mince Pies £24.95

Information-

(V/VGN) / (V/VGN R) vegetarian/vegan or vegetarian/vegan on request

(GF) Dish is Gluten Free (GFR) Dish can be prepared Gluten Free on Request

Table reservations call 01341 421001 or e mail info@crossfoxes.co.uk