

# y Bryn a'r Bragdy

## Festive Menu

### Starters

CHICKEN LIVER & TEIFI PEPPER VODKA PATE

*On toasted Ciabatta with pickled Peppercorn's and Bacon Jam (GF on request)*

CREAMY BUTTERNUT SQUASH SOUP (V)

*Topped with a Chilli & Garlic Butter, served with a crusty Roll (GF on request)*

TEIFI 'ESTUARY' GIN CURED SALMON

*Gravlax in our own Samphire Gin Served with a beetroot & cucumber salad.*



### Main Dishes

CARVED TOPSIDE OF PRIME WELSH BEEF (GF)

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CROWN OF PEMBROKESHIRE TURKEY (GF)

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SEA BASS, SPINACH, TOMATO & ROASTED PEPPER SAUCE (GF)

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AUBERGINE & ROOT VEGETABLE GRATIN (GF,VE)

*All Served with Seasonal Vegetables & Lashings of gravy(gf)*



### Desserts

CHRISTMAS PUDDING WITH OUR 'STORMY BAY' RUM SAUCE

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VANILLA POACHED ORANGE WITH, HONEY & GINGER CREAM (GF)

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HOMEMADE SALTY CARAMEL 'VODKA' CHEESECAKE



2 Courses £21.95 3 Courses £27.95

A non-refundable £10 per person deposit is required to confirm your booking.

Full payment and pre-orders are required 2 days before the event.

#### Allergy Notice

Please inform our team at the time of booking of any intolerance or dairy requirements you may have to food or drink.

