



Christmas Luncheon Menu 2019

On Arrival

Olives, Sun Blushed Tomato and Feta Cheese Medley as Nibbles

A Glass of Mulled Wine or Kir Royal



Roasted Onion and Cauliflower Cheese Soup served with Sage & Parmesan Croutons, Home Baked Bread (v)

Shredded Duck, Spring Onion and Red Currant Spring Rolls on Udon Noodle Salad and Soy & Ginger Sauce

Twice Baked Boksburg Blue Cheese, Watercress and Walnut Soufflé served with Pesto & Sweet Pepper Salsa and Dressed Roquette (v)

Pan Fried Sesame Crusted Crab Cakes served with Cucumber Kim Chi and Chilli Tarragon Mayonnaise



Traditional Roast Turkey
(chestnut stuffing, bread sauce, bacon chipolata & cranberry sauce)

Roast Sirloin of Welsh Beef with Yorkshire Pudding, Duck Fat Roast Potatoes and Horseradish Sauce

Pan Fried Guinea Fowl Breast on a Wild Mushroom Risotto Cake served with Marsala Cream Sauce

Seared Fillet of Salmon with Crisp Carmarthen Ham, Penclawdd Cockles, Pickled Samphire and Vermouth Sauce

Chestnut Mushroom, Dolcelatte, Spinach and Pinenut Strudel served on Sun Blushed Tomato & Mascarpone Sauce (v)



Y Garth Christmas Pudding with Brandy Sauce

Dulce de Leche Panna Cotta with Raspberry Compote, Whipped Cream and Cinnamon Rolls

White Chocolate, Blackberry and Almond Dacquoise served with Dark Chocolate Sauce and Cherry Bakewell Ice Cream

Trio of Welsh Cheeses with a Selection of Biscuits & Grapes



Coffee or Tea with Butter Crumble Mince Pie

£59.95 per Adult
£29.95 per Child (14 years and under)

For bookings and all enquiries, please contact us at;
'Y Garth Bar and Restaurant', Plas Talgarth, Pennal, nr Machynlleth, SY20 9JY.
Tel: 01654 791 394/ygarthpennal@gmail.com/www.y-garth-pennal.co.uk
(Please note that owners 10% discount does not apply on this day)