

CHRISTMAS PARTY MENU

STARTERS

- Soup (VE)**
Carrot and Sweet Potato (with hint of ginger)
Or
Roasted Red Peppers and Tomato (with hint of cinnamon)
Both served with warm bread and Welsh salted butter
- Velvety Duck Pate**
Served with sliced smoked duck breast, a sweet chutney, toasted bread and Welsh salted butter
- Luxury Prawn Cocktail**
Crushed avocado and succulent prawns served on a bed of salad and our own tangy Marie-rose sauce
- Bruschetta (VE)**
Roasted aubergine and fire roasted red pepper, served on toasted ciabatta and a dressed rocket salad

MAINS

- Dijon Mustard & Herb Crusted Rack of Lamb**
Accompanied with mulled wine braised red cabbage, dauphinoise potatoes, fine green beans and finished with a red wine jus
- Traditional Roast Turkey (GF)**
Served with a chestnut and cranberry stuffing, pigs in blankets, goose fat roasted potatoes, honey and thyme roasted carrots and parsnips. Accompanied with seasonal vegetables and lashings of red wine gravy
- 10oz Fillet Mignon (GF) (£5 supplement)**
Locally farmed fillet steak served with red wine pan sauce, roasted asparagus wrapped in smoked salmon accompanied with a Dijon mustard mashed potato
- Pan-fried Salmon (GF)**
Served with lemon and dill mash potato, roasted asparagus finished with a drizzle of hollandaise sauce
- Mushroom Wellington (V)**
Served with a chestnut and cranberry stuffing, roast potatoes, honey and thyme roasted carrots and parsnips. Served with seasonal vegetables and a lashings of red wine gravy

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COURSES
£19.95

Pre-orders and
deposit required to
secure your booking

DESSERTS

- Traditional Christmas Pudding**
Rich & fruity served with brandy sauce or custard
- Welsh Cheese Board (GF*) (£3 supplement)**
A delightful selection of Welsh cheese, assortment of crackers and biscuits, fresh apples, grapes and seasonal chutney
- Luxury Baked New York Cheesecake**
Accompanied with fresh winter berries and a mixed berry puree
- Tiramisu**
Sponge fingers soaked in espresso, layered with mascarpone cheese & Amaretto, finished with a dusting of cacao
- Trio of Sorbet (GF & VE)**
*Gluten Free option available on request

This menu is
available from
1st-23rd
December

THE CWTCH
RESTAURANT

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