THE TEIFI WATERSIDE HOTEL

CHRISTMAS DAY MENU

Glass of Prossecco or Orange Juice on Arrival

STARTER

Country Vegetable Soup
Served with Crusty Bread and Salted Butter (v)
(ve with Vegan butter instead)

Prawns in Filo Pastry with a Cranberry and Chilli Jam

Chicken Marinated in Honey and BBQ Glaze served on a bed of mix leaves

ENTREMET

Lemon Sorbet
With Cucumber Marinated in Prosecco

MAIN COURSE (CARVERY)

Turkey Crown

Traditional Turkey Breast served with all the Trimmings & Seasonal Vegetables & lashes of Gravy

Roasted Silverside of Beef

Served With Yorkshire Pudding, Seasonal Vegetables & Gravy

Five bone Rib of Beef

Cooked medium Rare, With Yorkshire Pudding and Seasonal Vegetables and Gravy

Pan Fried Hake

Topped with Herby Crumbs served with a Lemon & Cream Sauce on a bed of savoy Cabbage. (pre-order required)

Mushroom and Chestnut Wellington

served with Vegan Gravy

DESSERT

Traditional Christmas Pudding with Brandy Sauce

Cloud Pavlova

With Chantilly Cream and Raspberry Compote

Chocolate Profiteroles

Served with a Beuno Ice Cream

ADULT £95 CHILD £55

£20 DEPOSIT PER PERSON ON BOOKING

Call <u>01239 612085</u> or visit www.teifiwatersidehotel.co.uk

Full Payment by 20th Dec

