



The Penrhos

Christmas PARTY MENU

STARTERS

Butternut squash soup with crusty bread
Chicken liver pate with salad, malted toast and redcurrant sauce
Smoked mackerel pate with salad and malted toast
Roasted vegetable with goats cheese tart

MAINS

Roast turkey with all the traditional trimmings
Roast beef, Yorkshire pudding, roast potatoes, gravy and vegetables
Chestnut roast with all the trimmings *Vegetarian*
Fillet of salmon in a white wine and dill sauce with crushed potato and fine beans
Moroccan spiced tagine with rice *Vegan*

DESSERTS

Traditional Christmas pudding with brandy sauce
Sticky toffee pudding with custard
Oreo cheesecake
Lemon tart with champagne sorbet

£25 per person.

Minimum of 6 adults subject to availability and change.
Pre-order and pre-booking only.

*Some of our meals are made from gluten free ingredients; other dishes
may contain nuts or traces of nuts, lactose or gluten.
Fish dishes may contain small bones.*

*Please let us know if you have any dietary requirements or allergies.
All our poultry and eggs are free-range.*