

# Christmas Parties

2 COURSES £19 | 3 COURSES £24



## TO START

### Poached pear & bresaola

air-dried salted beef, walnuts, winter herbs, crispy croutons, wholegrain & honey vinaigrette

### Smoked salmon flatbread

beetroot, crème fraîche, horseradish, lilliput capers, lemon oil, rocket

### Butternut squash soup VG

crispy sage & apple croutons

### Pant-Ys-Gawn goat's cheese tartines V

pear & walnut, toasted sourdough

### Smoked mackerel pâté

baked salt croutes, cranberry salsa, herb salad

Prosecco 200ml (£2 supplement)

## TO FOLLOW

### Roast turkey

roast potatoes, creamed shredded sprouts with chestnuts, honey roasted parsnips, carrot & swede purée, pig in blanket, turkey jus

### Ginger beer & tangerine glazed ham

potato & leek gratin, roasted roots, bread & shallot sauce

### Butternut, chestnut & lentil cake VG

roast potatoes, sprouts with chestnuts, honey roasted parsnips, carrot & swede purée, cranberry relish, vegetable jus

### Christmas burger

turkey burger, Perl Wen cheese, cranberry relish, crispy streaky bacon, fries

### Melanzane parmigiana V

classic bake with tomato, aubergine & vegetarian mozzarella & Parmesan-style cheese. Garlic chilli focaccia, green salad with olive dressing

### Slow roasted Welsh beef

hasselback potatoes, creamed shredded sprouts with chestnuts, honey roasted parsnips, carrot & swede purée, yorky, beef & thyme jus

### Mediterranean fish gratin

white fish & prawns, sautéed greens, hasselback potatoes

## TO FINISH

### Panettone bread & butter pudding

dessert wine marinated apricots, clotted cream

### Christmas Eton mess

layered meringue, Merlyn liqueur sweetened cream, winter fruit compote

### Salted caramel chocolate torte

honeycomb whipped cream

### Tiramisu

classic coffee flavoured Italian dessert

### Christmas pudding

Dave's vanilla custard

Trio of Welsh cheese (£3 supplement)

A non-refundable deposit of £10 per person is payable upon booking.

Parties must pre-order at least 10 days in advance of booking date.

Allergy information available on request. Please inform us of any dietary requirements

BOOKINGS

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