

CHRISTMAS DAY

FRIDAY 25th DECEMBER

£65.00 ADULT
£30.00 CHILD (2-12yrs)

Starters

Cream of leek and potato soup with herb croutons and crusty bread (vegan)

Goat's cheese, spinach and asparagus hash brown, served with homemade tomato chutney and basil oil.

Tian of smoked salmon, crayfish and crab on sliced cucumbers, bound with a chilli, crème fraiche, lemon and chive mayo.

Roasted butternut squash and asparagus tart, with a herb and tomato sauce and rocket salad. (v)

Mains

Traditional roast turkey, pigs in blankets, sausage and apricot stuffing, seasonal vegetables, roast potatoes, Yorkshire pudding, pan gravy.

Roast beef striploin served with sausage and apricot stuffing, seasonal vegetables, roast potatoes, Yorkshire pudding, pan gravy.

Grilled salmon with roasted carrots, asparagus spears, parsley potatoes and a prawn and orange hollandaise.

Sweet potato and mushroom risotto, topped with shaved vegan cheese. (vegan)

Desserts

Traditional Christmas pudding with brandy sauce.

Eaton mess with caramel shortbread and mint leaves.

Apple and rhubarb crumble with custard.

Orange and chocolate pudding with vanilla ice cream. (vegan)

Selection of cheeses, crackers, chutney and celery.

To Finish

Mince pies, tea or coffee, Christmas crackers and mints.

BOOKING DETAILS

- Please contact Justin to make a booking on 01492 548185, or email bookings@rhosfynach.co.uk
- A non-refundable, non-transferrable deposit of £10pp is required within 7 days to confirm your booking
- Bookings will be automatically released after 7 days, where no deposits have been received
- Meal pre-orders and balance of monies for Christmas day are strictly required **2 weeks prior**
- Any cancellations received 2 weeks prior to booking will be charged in full