

Tafarn Ty Gwyn

Christmas 2007

STARTERS

CHEF'S DELICIOUS HOMEMADE SOUP
Served with a crusty bread roll and welsh butter

HOME MADE CHICKEN LIVER, BRANDY AND HERB PÂTÉ Garnished with
fresh salad and warm toast

SUCCULENT ATLANTIC PRAWN AND CRAB STICK COCKTAIL
Rested on a bed of salad and Marie Rose sauce served separately

CRANBERRY AND BRIE WANTONS
Cooked in light pastry parcels and garnished with salad

HONEY ROASTED HAM AND ASPARAGUS BAKE
Served with crisp salad leaves

MAINS

(All served with seasonal vegetables-minted new potatoes and crispy roast
potatoes cooked in beef dripping)

GLAZED TURKEY BREAST, WITH ALL THE FESTIVE TRIMMINGS

ROAST TOPSIDE OF WELSH BEEF & YORKSHIRE PUDDING
Served with a beef stock and demi glaze reduction gravy

MEDITERRANEAN WELLINGTON
(Roasted vegetables encased in puff pastry)

SUCCULENT GRILLED RAINBOW TROUT TOPPED WITH WALNUTS

BROCCOLI AND CHEESE BAKE
Topped with sliced new potatoes

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DESERTS

HOMEMADE DELICE CHRISTMAS PUDDING DRAPED IN BRANDY SAUCE

SWEET BRAMLEY APPLE PIE AND CUSTARD

TRADITIONAL MINCE PIES SERVED WITH BRANDY BUTTER

HOME MADE RASPBERRY CREAM SURPRISE DRESSED WITH COULI SAUCE

TO FOLLOW

A SELECTION OF THREE WELSH CHEESES AND BISCUITS

TO FINISH

A selection of tea or coffee
Served with an after dinner mint

£13.95 FOR ALL FOUR COURSES OR TWO COURSES FOR £9.95

WE AT TAFARN TY GWYN WOULD LIKE TO THANK YOU FOR DINING WITH US AND WE WISH YOU A FABULOUS CHRISTMAS AND ALL THE BEST FOR THE NEW YEAR

Telephone number 01248-715599