

The Bistro
Christmas Party Menu
2 Courses - £18.95

Food allergy? Before placing your order please inform a member of staff if a person has a food allergy

Starters

Homemade tomato & herb OR spicy parsnip soup

Fresh Galia melon pearls & prosecco strawberry sorbet, finished with seasonal fruit

Creamy garlic mushrooms, melting mozzarella & garlic bread

Smooth chicken liver pate, chutney & toast

Snowdonia cheddar, chive & Welsh ale pate with an apple real ale chutney & toast (V)

Lightly grilled goats cheese on a warm potato cake, red onion marmalade

Hot fish trio - deep fried tempura prawns, plaice goujons & a Thai spiced salmon fishcake with a sweet chilli dip

Cold fish plate - prawns, crayfish, hot smoked salmon & crab claw meat with a Marie Rose sauce

Main Courses

Roast turkey breast served with roast potatoes, cranberry tartlet, pigs in blankets, stuffing & gravy

The Bistro chicken- baked fillet with leeks & smoked bacon in a white wine cream sauce

Beef bourguignon- slow braised top rump pieces in a red wine, button onions, smoked bacon & mushroom sauce with a bubble & squeak cake

Welsh lamb rump with a rich redcurrant gravy & parsnip shavings

Pan fried pork fillet medallions with a honey & mustard sauce

Half a slow roasted duck with a black cherry & Cassis sauce

Baked salmon fillet with a prawn & crayfish white wine cream sauce

Grilled fillets of seabass, with a spicy Asian glaze & sweet potato fries

Fillet Rossini- pan fried 5oz fillet steak on a bubble & squeak cake topped with chicken liver pate, & finished with a Madeira wine, mushroom & shallot sauce

Vegetarian choices – 2 courses £15.95

Chestnut mushroom & leek tart with a white wine & shallot, cream sauce, topped with Y-Fenni cheese

Thai vegetable curry – baby corn, sweet potato, peppers, green vegetables in a fragrant coconut, lime & lemon-grass sauce with Jasmine rice (V)

Desserts £5.50

Christmas pudding with a brandy sauce

Lemon meringue tart

Classic vanilla crème brulee

Nutella, malteser & hazelnut cheesecake (contains nuts)

The Bistro Baileys cheesecake drizzled with a baileys caramel sauce

Pavlova – meringue nest with seasonal fruit, freshly whipped cream & raspberry coulis

Eton mess – crushed meringue pieces, seasonal fruit, freshly whipped cream, raspberry coulis

Warm chocolate brownie with chocolate sauce

Hot sticky toffee pudding with toffee sauce

***All desserts are served with vanilla ice cream**