

**The Tynllidiart Arms**  
**Christmas Party Menu 2015/Bwydlen Nadolig**  
**2015**



3 Course Lunch/Dinner - £23.50 (Monday-Sunday)

\*\*\*

A non-refundable deposit of £10 per person is required at the time of booking with the remainder of the balance payable after the meal.

\*\*\*

Final numbers and a pre-order of the party's meal choices is required at least one week in advance of the booking.

\*\*\*

To book, call 01970 880248

The Tynilidiart Arms, Capel Bangor, Aberystwyth, SY23 3LR

\*\*\*

Thank you/Diolch!

### **I ddechrau / Starters**

- ❖ Leek and potato soup served with Hafod Cheese Croutons.
- ❖ Grilled Fillet of Red-Mullet served on a warm salad of potato, chorizo and spring onion.
- ❖ Chefs Chicken Liver, Port and Thyme Pate served with toasted Ciabatta and Plum Chutney.
- ❖ Baked Field Mushroom stuffed with Welsh rarebit served on a roasted herb Brioche.

### **Prif / Main**

- ❖ Local Cardiganshire Turkey Roulade stuffed with cranberry, orange and sage stuffing.
- ❖ Welsh Slow Roasted Daube of Beef served with horseradish mash, Yorkshire Pudding and red wine Jus.
- ❖ Roast Breast of Gressingham Duck, served with baby garlic sauté potatoes, port and black cherry sauce.
- ❖ Chestnut, parsnip, cranberry and leek Wellington served on a bed of Shallot Mash, Madeira sauce.
- ❖ Pan seared Loin of Cod, served with a Thai red Coconut Curry sauce, Coriander rice and Prawn Crackers.

All the above served with Festive Seasonal accompaniments.

### **Pwdin / Desserts**

- ❖ Traditional Christmas Pudding served with Brandy Sauce.
- ❖ A selection of Welsh Cheeses.
- ❖ Lemon Tart served with a Raspberry Ripple Ice cream.
- ❖ Cardamom Crème Bruleé served with homemade lemon Shortbread biscuits.