Castlemead Christmas Menu

To start

Roasted tomato soup, with a fresh pesto oil & warm bread (v)

Grilled goats cheese salad, with amoretti roasted figs, toasted walnuts & beetroot glaze (v)

Coconut curried mussels, with fresh coriander & chilli

Smoked salmon, peppered asparagus & hollandaise salad

Shredded sprout salad, with smoked bacon lardons & a blue cheese dressing

To follow

Roasted Fillet of salmon, with a fresh herb, pink peppercorn & parmesan crust Fillets of sea bass, with roasted lemons, sea salt, mustard & caper butter Traditional roast Pembrokeshire turkey, stuffing, pigs in blanket, roast & cranberry sauce

Marinated welsh lamb rump, minted mash & a red wine, thyme & garlic reduction

8oz welsh steak, horseradish crust & buttered mushrooms

Butternut squash, welsh blue cheese & kale tart (v)

Mushroom, madeira & tarragon strudel, on a bed of dressed pea shoots (v)

All served with fresh winter vegetables or salad & a potato dish of the day or chips

Sweets of the day, served with cream or homemade ice cream's

Welsh cheese board & local chutney

Fresh coffee or speciality coffees (see coffee menu)

Two course £17.50 three course £21.00

**Allergy advice - Please inform a member of staff whilst ordering if you have any allergies, we will do our best to meet your needs.

telephone: (01834) 871358 castlemeadhotel@aol.com