

# Castlemead, Manorbier Christmas Menu 2017

Sweet Roasted pepper, tomato & smoked paprika soup, served with Crème fraiche & croutons (V)

Caramelised onion tart tatan, on a bed of leaves, with a sweet balsamic glaze (v)

Baked welsh brie, infused with garden herbs, topped with pomegranate & served with brioche (v)

bruschetta topped with salmon pate, smoked salmon ribbons & a light horseradish & dill dressing

prosciutto wrapped scallops on a bed of pea shoots, with a lemon & parsley dressing  
halloumi, Chorizo & potato salad, with garlic dressing

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King prawn & monkfish Risotto, with broad beans, asparagus & lemon zest

Roasted Fillet of salmon, on a bed of roasted lemons, garden herbs & garlic, hollandaise sauce

Medallions of welsh beef, with a horseradish crust served on a bed of rocket

Roasted leg of duck with roast vegetables & a red wine reduction

Roast pork wrapped in lemon, bay & prosciutto, served with a limoncello liqueur gravy

Roasted Pembrokeshire turkey, served with pigs in blankets, stuffing & gravy

Sprout, fennel, apple & pearl las filo tart, topped with walnuts & chestnuts (V)

Fresh pasta parcels stuffed with Wild woodland mushrooms, tossed in butter with fresh herbs, pink peppercorns & topped with parmesan cheese (v)

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All served with fresh vegetables, potatoes & roasts

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Sweets of the day, served with cream or homemade ice cream  
welsh cheese board, local chutney & crackers

Two courses £19.50      three courses £23.50

Speciality coffees available – with warm mince pies

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

