



Pantmawr Inn
Christmas Fayre Menu

2 course £15.95, 3 course £17.95

Starters

Homemade Panko-crumbed Brie
served with cranberry sauce

Peppered Mackerel fillet on a crispy salad
with horseradish mayo

Curried Parsnip & Carrot Soup with parsnip crisps
served with crusty tiger bread

Layered Pork and Chicken Liver Paté topped
with cranberry and served with ciabatta toast

Desserts

White Chocolate & Baileys Cheesecake

Braeburn Apple & Blackberry Crumble

Profiteroles

Christmas Pudding

Cheeseboard (£2 supplement)

Main Courses

Turkey Roulade – basted turkey breast with a meaty
pork, sage and onion stuffing centre

Three Bird Roast – rolled chicken, turkey and duck
with a meaty pork sage and onion stuffing centre
wrapped in bacon

Beef Brisket slow-cooked in red wine

Belly Pork slow-cooked & maple glazed

Nut Roast – a mix of brown rice, almonds, cashews
and mushrooms, topped with sweet cranberries

*All served with homemade Yorkshire pudding,
sausage meat stuffing, pig in blanket, festive
vegetables and rich-stock gravy*

Oven Baked Hake on a bed of garlic mash served
with asparagus, drizzled in lemon and cream sauce

Stilton Burger – Prime beef burger topped with
melted stilton, beetroot & horseradish relish

