



COED-Y-MWSTWR
COUNTRY HOUSE HOTEL

FESTIVE EVENING MENU

STARTERS

Twice Baked Black Bomber Cheese Soufflé

Chicken & Duck Liver Parfait *Orchard Chutney, Brioche*

Prawn, Scallop & Crayfish Ceviche *Cucumber, dill*

Cream of Cauliflower Soup *Per Las Crumb*

Pesto Arancini *Chopped tomato, chilli sauce*

MAINS

Duo of Welsh Lamb *Dauphinoise, rosemary jus*

Pan Fried Duck Breast *Celeriac puree, blackberry & gin reduction*

Rib Eye Steak *Grilled mushroom rarebit, triple cooked chips, peppercorn sauce*

Breast of Chicken *Spinach, feta, prosciutto, sautéed potatoes*

Mushroom Filo Parcel *Leeks, wilted greens, chestnuts, onion gravy*

DESSERTS

Chocolate & Praline Cheesecake *Caramel sauce*

Iced Vanilla Parfait *Winter berry compote*

Chilled Coconut Rice Pudding *Grilled Pineapple*

Mulled Winter Pudding *Crème fraiche or clotted cream*

Selection of Welsh Cheese *Quince Jelly*



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FESTIVE SUNDAY LUNCH

STARTERS

Cream of Cauliflower Soup *Per Las crumb*

Duck & Pork Terrine *Cranberry & pistachio, Cumberland sauce*

Melon Rosette *Fruit compote, gin & tonic sorbet*

Garlic Sauteed Mushroom *Dressed leaves, tarragon cream sauce*

Prawn & Crayfish Tian *Tomato & cucumber salad, Bloody Mary sauce*

MAINS

Traditional Roast Beef *Yorkshire pudding, rich roast gravy*

Butter Roast Turkey *Chipolata sausage, sage & onion stuffing*

Coq Au Vin *Pancetta, wild mushroom, baby onions, red wine*

Pan Fried Fillet of Salmon *Baby potatoes, spinach, tartare & dill sauce*

Nut Roast *Sauteed spinach, vegetarian gravy*

DESSERTS

Warm Chocolate Brownie *White chocolate ice cream*

Traditional Christmas Pudding *Brandy Sauce*

Spiced Apple & Cinnamon Pie *Caramel sauce, custard*

Iced Vanilla Parfait *Winterberry Compote*

Tasting of Welsh Cheese *Celery, grapes, savoury biscuits*

Freshly Brewed Cafetiere Coffee *Homemade fudge*



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CHRISTMAS DAY

STARTERS

Mushroom & Roasted Chestnut Soup (V) *Madeira crème fraiche foam*

Trio of Salmon *Smoked salmon, salmon roulade, cured beetroot gravlax, horseradish cream*

Penderyn infused Chicken & Duck Parfait *Fig chutney, ciabatta waffles*

Pant ys Gawn Goats Cheese Mousse (V) *Picked beetroot salad*

MAINS

Butter Roast Turkey *Chipolata sausage, chestnut stuffing*

Duo of Lamb *Dauphinoise, garlic & rosemary jus*

Roast Fillet of Glamorganshire Beef *Sautéed mushrooms, spinach, Madeira sauce*

Fillet of Seabass *Crushed new potatoes, champagne sauce*

Roasted Vegetable & Nut Wellington (V) *Root vegetable purée, parmesan crisps*

DESSERTS

Traditional Christmas Pudding *Glyndwr Brandy Sauce*

Coed-Y-Mwstwr Farmed Honey & Praline Parfait *Caramelised hazlenuts*

Black Forest Pavlova *Barti Ddu rum soaked cherries*

Selection of Welsh Cheese *Celery, quince jelly, wafers*

Freshly Brewed Cafetiere Coffee *Mini mince pies, homemade fudge*



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NEW YEARS EVE

STARTERS

Fennel & Lobster Salad *Pomegranate*

Goats Cheese Cheesecake *Red onion jam*

Guineafowl Terrine *Juniper berry, bacon*

Celeriac, Hazelnut & Truffle Soup

MAINS

Roasted Venison *Wild mushroom, parsnip puree, red wine, thyme*

Crusted Rack of Lamb *Salsa verde, mint puree*

Monkfish & Salmon Encroute *Spinach, pine nut & pea puree*

Beetroot & Mushroom Wellington *Mulled wine gravy*

DESSERTS

Café Latte Panna Cotta *Espresso syrup, hazelnut brittle*

Chocolate Bomb *Molten caramel, white chocolate ice cream*

Coconut & Lime Parfait *Lime gel, ginger syrup*

Selection of Welsh Cheese *Celery, quince jelly*

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Freshly Brewed Cafetiere Coffee *Hand rolled chocolates*