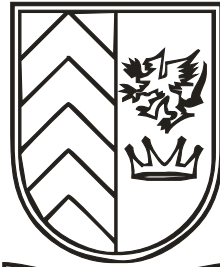


PENARTH



CEFN MABLY
BAR & ROOMS



02920 706473

Christmas Day Menu

Starters

- Vegetables Soup Rustic Bread GF (VE)
- Vegan Bites & Orange Garden (GF) (Pine nuts) (VE)
- Olives & Rustic Bread V (GF Bread available)
- WhiteBait & Homemade Tartare
- Duck Liver and Pork Pâté with Orange & Cognac Liqueur, Onion Chutney Rustic Bread
- Cod & Salmon Fishcakes Citrus Salad & Sweet Chilli

Mains

- Roasted Turkey**, Duck Fat Roasted Potatoes, Pig in Blankets
- Roasted Seasonal Vegetables, Yorkshire Pudding & Turkey Jus
- Rare Roasted Dry Aged Grass Fed Welsh Black Sirloin Beef**,
Duck Fat Potatoes, Pig in Blankets, Roasted Seasonal Vegetables, Yorkshire Pudding & Beef Jus
- Confit Welsh Leg of Lamb**, Duck Fat Roasted Potatoes, Pig in Blankets, Roasted Seasonal Vegetables,
Yorkshire Pudding & Lamb Jus
- Slow Braised Pork Belly** in Old Rosie, Braised Red Cabbage
- Duck Fat Roasted Potatoes, Pig in Blankets, Roasted Seasonal Vegetables, Yorkshire Pudding
- Mediterranean Vegetable Tart** Roasted Potatoes, Roasted Seasonal Vegetables,
Yorkshire Pudding & Veg Gravy

Dessert

- Christmas Pudding & Brandy Sauce
- Selection of Welsh Mario's Ice-creams
- Fudge Cake Choc Paint, Ice-cream GF
- New York Baked Cheese Cake, Winter Berry Garden, ice-cream GF
- Chocolate Hazelnut Delice, Ice-cream (VE)

3 COURSES £60

A £10 PER PERSON DEPOSIT IS REQUIRED WHEN BOOKING

Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used

We used locally sourced and local produce where possible

