

Christmas Menu 2018

Available for both lunch and dinner parties.

£26.95 per person

STARTERS



Homemade Winter Vegetable Soup (v)
Topped with Fresh Spring Onions

Rustic Pork Liver Pâté
With Crusty French Bread and a Homemade Festive Chutney

Beetroot Cured Gravalax of Salmon (G)
Served with Dill & Mustard Honey Dressing

Custom House traditional Prawn Cocktail (G)
Finest Norwegian shell off prawns served on crisp iceberg Topped with a Marie-Rose Dressing

Fan of Galia Melon (V,G)
Drizzled with a Strawberry coulis

Crispy Hake Goujons
Fillets of lightly fried Hake with homemade tartar sauce

MAIN COURSE



Slow Roast Shank of Welsh Lamb
Served on a Bed of Winter Vegetables with a Red Wine Jus


1/2 Pot Roast Pheasant
Served on a Bed of honey roasted winter root vegetables

Pan Fried Escalope of Pembrokeshire Turkey Breast
Topped with a Wild Mushroom and Garlic Sauce garnished with pigs in blanket

Pan Fried Fillets of Seabass (G)
Served with a tomato and fresh basil dressing

Nut Roast topped with Asparagus & tomato (v)
Served on a bed of vegetables

DESSERT



Christmas pudding with a rich brandy sauce
Homemade Salted Carmel Chocolate Brownie
Lemon Meringue Roulade, Fresh Fruit Coulis

SIDE ORDERS

Honey Roasted Winter Vegetables £3.95 | French Stick £1.75 | Garlic Bread £2.95
Side Salad £3.50 Pepper Sauce £2.95 | Garlic Mushroom Sauce £2.95

(V) – Veggie (G) – Gluten Free

PLEASE NOTE ALL DESSERTS & CERTAIN MAIN DISHES MAY CONTAIN NUTS
PLEASE MAKE YOUR WAITER AWARE OF ALLERGIES

Christmas Menu 2018

Available for both lunch and dinner parties.

£33.95 per person

STARTERS



Homemade Mediterranean Fish Soup
Served with toast & a Balsamic Olive Oil Dip

Deep Fried Manchego Wedges (V)
Breaded Manchego cheese fried, served with a homemade chutney

Home Smoked Chicken & Chorizo Terrine (G)
Served with a homemade Festive chutney

Calamares 'A La Romana'
Fried in a Crispy Batter & Served with Homemade Tartar Sauce

Pan Fried Shetland Scallops (G)
Served with a tomato and garlic butter sauce

MAIN COURSE



Chargrilled Prime 10 oz. Aberdeen Angus Sirloin Steak

Breast of Honey Roast Duck (cooked pink)
Served on Braised Apples & Red Cabbage & Drizzled with a Pepper Sauce

Grilled Fillets of Devonshire Chicken (G)
Finished with Our Unique Barbados Sauce

Pan Fried Scottish Salmon Fillet (G)
Served with Hollandaise sauce

North Sea Hake 'A La Plancha' (G)
Drizzled with extra virgin olive oil and Roasted garlic

Slow Cooked Welsh leekes on a bed of mushroom & tomato salsa
Served with a mornay sauce

DESSERT



Homemade Blackcurrant Cheesecake (V)

Homemade Caramelized Orange, Cinnamon & White Chocolate Bread & Butter Pudding

Homemade Crème Brulee (G)

SIDE ORDERS

Panache of Winter Vegetables £3.95 | **French Stick** £1.75 | **Garlic Bread** £2.95

Side Salad £3.50 **Pepper Sauce** £2.95 | **Garlic Mushroom Sauce** £2.95

(V) – Veggie (G) – Gluten Free

PLEASE NOTE ALL DESSERTS & CERTAIN MAIN DISHES MAY CONTAIN NUTS
PLEASE MAKE YOUR WAITER AWARE OF ALLERGIES