

FESTIVE MENU

STARTERS

Honey roasted parsnip and chilli soup (VG)

Chicken liver pate with cointreau, spiced cranberry chutney & toast (D, E, G, SD)

Beetroot cod gravadlax with confit beetroot salad (F, SD, E)

Double baked goat's cheese soufflé, walnut & maple dressing, bitter endive salad (D, E, G, N, SD)

MAINS

Roast Welsh turkey served with traditional garnish, trimmings & tracklements (SD, M, CD)

Guinness braised beef brisket, mashed potato, buttered winter greens & mulled wine infused cabbage (SD, D)

Mixed nut and cranberry roast, all trimmings, tracklements & gravy (SD, N, D)

Pan fried coley, honey roasted carrots & butternut squash, tenderstem broccoli, kale and romanesco sauce (F, D, SD, N)

DESSERTS

Warm christmas pudding, brandy sauce (SD, Y, D, G)

Chocolate tart, orange cream & chocolate shards (D, E, G)

Honeycomb & toffee cheesecake, Irish cream & honeycomb crumb (SD, G, E, D)

Selection of Welsh cheese, chutney & biscuits (D, SD, G)

2 courses: £24.95

3 courses: £29.95

Add coffee & warm mince pies for £3.75

The following key will help you to identify what allergens are present in our dishes

C - Celery Cr - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds V - Suitable for vegetarians VG - Suitable for vegans



THE
WHITE EAGLE
RHOSCOLYN