

The Druid Inn CHRISTMAS FAYRE

Friday 30th November to Monday 24th December

Adults 2 Courses £16.95 *pp* | 3 Courses £21.95 *pp*

Children* 2 Courses £9.95 *pp* | 3 Courses £12.95 *pp*

Starters

Carrot & Coriander Soup, Chive Crème Fraiche, Mini Loaf (V)
Smoked Haddock & Poached Salmon Fishcakes, Citrus Mayonnaise
Sunblushed Tomato & Basil Pâtè, Mixed Leaves & Croûtes (V)
Creamy Garlic Wild Mushrooms, Garlic & Herb Crostini (V)
Brandy & Herb Chicken Liver Pâtè, House Chutney, Mixed Leaves, Toast

Mains

Traditional Roast Turkey, Shallot & Herb Stuffing, Roast Potatoes,
Pigs in Blankets, Honey Roasted Parsnip, Seasonal Vegetables, Red Wine Gravy
12 Hour Braised Blade of Beef, Roasted Vine Tomatoes, Creamy Mash Potato,
Seasonal Vegetables & Bourguignon Sauce
Supreme of Chicken, Creamed Leeks & White Wine Sauce, Fondant Potato & Seasonal Vegetables
Pan Roasted Seabass, Crushed New Potatoes, Sugar Snap Peas & Chive Cream
Goats' Cheese, Sweet Potato & Spinach Pie, Creamy Mash, Green Beans (V)

Desserts

Traditional Christmas Plum Pudding, Brandy Sauce
Dark Chocolate Brownie, Vanilla Pod Ice Cream
Zesty Lemon Cheesecake, Raspberry Sorbet
Apple & Blackberry Crumble, Vanilla Custard
Winter Berry Eton Mess

Special Festive Turkey Roast with all the trimmings - £9.95

Available Monday to Friday 12.00 noon - 4.00pm

The Druid Inn CHRISTMAS DAY

Adults £65.00 *pp* | Children* 2 Courses £32.50 *pp*

Starters

Butternut Squash & Cumin Soup, Chive Crème Fraiche, Artisan Roll (V)
Ham Hock & Smoked Chicken Terrine, Spiced Pear & Date Chutney, Mixed Leaves
Thai Crab Cakes, Pak Choi, Sweet Chilli Sauce
Prawn & Crayfish Cocktail, Bloody Mary Sauce, Brown Bread & Butter
Mini Mediterranean Veg Cannelloni, Tomato Sauce, Mozzarella (V)

Mains

Traditional Roast Turkey, Pork & Chestnut Stuffing, Goose Fat Roasted Potatoes, Pigs in Blankets,
Ponch Maip, Red Cabbage, Honey Roasted Parsnip, Seasonal Vegetables, Red Wine Gravy
Roasted Sirloin of Beef, Goose Fat Roasted Potatoes, Pigs in Blankets,
Ponch Meip, Red cabbage, Honey Roasted Parsnip,
Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy
Venison Loin, Roasted Figs, Seasonal Vegetables, Fondant Potato & Red Wine Jus
Wild Mushroom & Goats' Cheese Wellington, Crushed New Potatoes,
Seasonal Vegetables & White Wine Cream
Cod En Papillote & Steamed Vegetables

Desserts

Traditional Christmas Plum Pudding, Brandy Sauce, Red Currants
The Druids' Sherry Trifle
Triple Chocolate Cheesecake, Baileys Jelly
Apple & Fig Crumble, Roasted Nuts, Vanilla Custard
Selection of Welsh Cheeses - Black Bomber, Perl Las, Perl Wen & Y-Fenni
Savoury Biscuits, Fruit Chutney, Grapes & Celery

Booking is essential, £5 non refundable deposit per person is required at the time of booking.
Children's prices are valid for children 12 years & under.

£20 non-refundable deposit per person at the time of booking. Full payment & pre-order required by 1st December.
Children's prices are valid for children 12 years & under.