

PLAS YN DINAS

fine ales & country dining

Christmas menu 2018

Celeriac soup with Welsh rarebit on toast

Roasted fig, honey and feta tart

Wild Boar terrine, plum chutney and toast

Chirk Farm oak smoked salmon blinis with crème fraiche and caviar

Traditional roast turkey dinner

Daube of venison with quince, chestnuts and celeriac mash

Fillet of Sea Bream with tarka dhal, Bombay potatoes, fennel pakora, kachumba and raita

Puy lentil and root vegetable 'shepherds' pie, roast parsnips, glazed baby carrots and spiced red cabbage

Damson Christmas pudding with vanilla custard

Eggnog crème brûlée with gingerbread

Chocolate pot, caramel, clotted cream and honey comb

Honey baked pear, Perl Las, sticky walnuts and oat biscuits

Two course – £22.50 Three course £27.50

This menu is available from December 5th until December 22rd.

Booking with pre-orders are required. Pre-orders can be done via our website.

A non-refundable deposit of £10 per person is also required at the time of booking.