



## *The Festive Season @ Lamphrey Hall* *Christmas Fayre Menu 2018*

**Two Courses £18.95pp**

### **To Start**

**Homemade Celeriac, Apple and Parsnip Soup**  
Finished with a Herb Oil, Served with Rustic Breads

**Chicken Liver and Cointreau Pate**  
Topped with a Redcurrant Jelly, Served with a Port and Onion Chutney  
and Toasted Breads

**Beetroot Cured Salmon**  
Complimented with a Gin and Tonic Relish,  
Served with a Mint and Grape Salad

**Mixed Melon and Mandarin Cocktail**  
Complimented with Fruit Sorbet and Raspberry Coulis

**Smoked Haddock and Panko Breadcrumb Goujon**  
Served with Tomato and Dill Marmalade

### **To Follow**

**Roasted Pembrokeshire Turkey**  
Accompanied with Sage and Onion Stuffing and Pigs in Blankets  
& All The Trimmings

**Slow Roasted Rolled Silverside of Beef**  
Stuffed with Mushroom, Chestnut, Wholegrain Mustard and Thyme  
Served with Red Wine Gravy, Roast Potatoes and Yorkshire Pudding

**Pan Fried Sea Bass Fillet**  
Served with Smoked Fish and Caper Croquette,  
Finished with a Béarnaise Sauce

**Walnut and Pearl Wen Twice Baked Soufflé**  
Served with Sticky Honey Roasted Carrots and Celery



**To Finish**  
**£4.00 each**

**Traditional Christmas Pudding**  
Laced with a Rich Rum Sauce

**Lamphey Hall's Christmas Mess**

Layers of Meringue, Honeycomb, Fudge, Winter Berries and Vanilla Ice Cream topped with Whipped Cream

**Homemade Clementine Sticky Toffee Pudding**

Finished with a Smooth Butterscotch Sauce  
and Clotted Cream Ice Cream

**Homemade Zesty Lemon and Lime Posset**

Served with Homemade Shortbread

**Baked White Chocolate and Baileys Cheesecake**

Complimented with Brecon Honey Ripple Ice Cream

**All Best Welsh Cheeseboard (£5.00 Supplement)**

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**Booking Information**

For all parties we will require you to pre-order so that we can ensure your wait is minimal, this pre order must reach us at least 10 days before your booking in order for us to ensure all ingredients can be correctly ordered.

Dishes marked as GF can be altered to suit a gluten intolerant diet, please ensure that it is clearly stated on your pre order.

If you would like to discuss the menus with us in order to cater for your requirements, please do not hesitate to contact us and we will do all we can to accommodate you.

Similarly, if you would like to make or confirm your reservation please contact us as soon as possible as dates become limited.

Please note - all accounts must be settled on the day/night of the booking. Also we require a **non-refundable/non-transferable deposit** of **£10.00 pp** which must be paid on confirmation of your booking.

**Some of our fish dishes may contain small bones.**

**All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.**

**If you have a food allergy, please let us know before ordering.**

**Full allergen information is available, please ask a member of staff for details.**