

Llys Meddyg Christmas Lunch Menu 2011

Amuse

celeriac and truffle velouté, cep powder

Starter

Pheasant game terrine remoulade, soda bread croute

or

Soused mackerel, fennel and clementine salad

Main

Roast turkey, all the trimmings

or

Pave salmon fillet, warm cauliflower pesto, champagne velouté

Pre dessert

Champagne Sorbet

Dessert

Mulled wine pear frangipane tart, roasted quince ice cream

or

Christmas pudding eton mess

Finish

Coffee, mince pies

£55 per head