

Christmas Menu - Kinmel Arms 2008 £29.95

To Start

Soup of the day

(V) Oat-crusted Welsh cheese and wild mushroom potato cake

Served with braised fennel, spinach, tomato butter sauce
and parsnip crisps

Fresh organic salmon, crab and crayfish tian

Served with Thai style mussel fritters and sweet chilli and lime dressing

Pan-fried local pigeon breast

Served with black pudding boulangere and apple and sultana compote

Ham hock, smoked chicken and red lentil terrine

served with a cider jelly and walnut and grape bread

Main courses

Roast turkey

With a chestnut and sage farce, served with honey glazed root
vegetables, Chateau potatoes, cranberry and orange compote,
bacon crisp and sherry gravy

(V) Roast vegetable filo parcel

served with a wild mushroom pancake, truffle croquette and
red pepper and olive Hollandaise sauce

Pan-seared sea bass fillet

Served on a shellfish and vegetable chowder with
baby spinach, saffron and chervil gnocchi

Breast of Cwm Mountain pheasant

Wrapped in Carmarthen ham and served on a lentil and butternut
squash casserole, fondant potato, braised leeks and Madeira jus

Medallion of venison

With an apple and thyme rosti, creamed cabbage,
parsnip and swede puree and a port and juniper reduction

To Finish

Warm homemade Christmas pudding

With roast plums and a rum anglaise

Mandarin crème brûlée

Served with warm Christmas spiced cookies

Baked white chocolate and blackcurrant cheese cake

With a ginger crunch ice cream

Marbled Belgium mousse

Light velvet white and dark chocolate mousse
served with woodland berry compote

Coffee or Tea

Petit fours and mini mince crumbles

*All our ingredients are freshly delivered and prepared daily to ensure that
you as the customer are receiving the best quality food ranges that Wales
and the Borders have to offer*

*Please advise a member of staff if you have any allergies as some dishes
may contain nuts. All dishes are subject to availability and prices may
change due to market availability*

All prices inclusive of VAT

Diolch yn fawr