

The Tenby Christmas Menu



2 COURSES £19.95 | 3 COURSES £25.95

To Start

**Curried Lentil,
Parsnip & Apple Soup**^{1,7,8}
French bread, Jersey butter

Smoked Salmon Carpaccio^{3,4,7,10}
Creamed horseradish quenelle

Creamy Vegan Pâté⁸ *vg*
Oat cakes

**Wild Duck, Orange
& Watercress Salad**¹⁰

Main Courses

Classic Roast Turkey^{1,3,6,7,8,9,10,12}
*Chestnut sage stuffing, pigs in blankets,
selection of seasonal vegetables,
roast potatoes, red wine gravy*

Spiced Roast Rack of Lamb^{1,3,6,7,9,10,12}
*Potato rissole, sautéed mediterranean vegetables,
red wine jus, mint sauce*

Pan Fried Halibut^{4,12}
*Baby potatoes, wild mushroom & artichoke ragout,
sauce vierge*

Nut Loaf Wellington^{1,5,8} *vg*
Root vegetables, plum & apricot gravy

To Finish

Traditional Christmas Pudding^{1,3,7,8,12}
Brandy sauce

Coffee & Almond Meringue^{3,7,8}
Toffee ice cream

Vegan Chocolate Brownie *vg*
Vegan vanilla ice cream

Mixed Berry & Pear Pie^{1,3,7,12}
Custard

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs