



*Llanina Arms*

PUB, RESTAURANT AND B&B

# Christmas

## PARTY MENU

### STARTERS

Homemade Parsnip, Honey & Thyme Soup, with a crusty roll  
(VG/GFO)

Homemade Brie Wedges with a cranberry dip and salad garnish (V)

Homemade Mini Cod Fishcakes with an aioli dip

Homemade Chicken Liver Pâté with toasted ciabatta slices

### MAIN COURSE

Roast Turkey Breast with pig in blanket and stuffing (GFO)

Roast Topside of Beef with a rosemary & wholegrain mustard  
Yorkshire pudding (GFO)

Fillet of Salmon with a white wine & dill sauce (GF)

Field Mushroom, Leek & Perl Las Puff Pastry Parcel (VGO/GFO)

*All served with Roast Potatoes, Creamy Leek Mashed Potato, Honey-roasted  
Parship, Red Wine Braised Red Cabbage, Bacon & Chestnut Sprouts (VGO),  
Cauliflower & Broccoli Cheese, Carrots and Garden Peas*

### DESSERTS

Homemade Tiramisu topped with a chocolate pencil

Traditional Christmas Pudding with brandy sauce (VGO/GFO)

Homemade White Chocolate & Raspberry Cheesecake with  
raspberry ripple ice cream

Homemade Apple Pie with custard

**2 COURSE FOR £23.00**

**3 COURSE FOR £28.00**

V – Vegetarian    VG – Vegan    GF – Gluten Free

VO/VGO/GFO – Vegetarian/Vegan/Gluten Free Option Available