

# The Tenby Christmas Menu



Available from 27<sup>th</sup> November to 24<sup>th</sup> December | To book call: 741224

2 COURSES £19.95 | 3 COURSES £22.95

## To Start

**Curried Lentil,  
Parsnip & Apple Soup**<sup>1,7,8</sup>  
*French bread, Jersey butter*

**Smoked Salmon Carpaccio**<sup>3,4,7,10</sup>  
*Creamed horseradish quenelle*

**Creamy Vegan Pâté (VG)**<sup>8</sup>  
*Oat cakes*

**Wild Duck, Orange  
& Watercress Salad**<sup>10</sup>

## Main Courses

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

**Spiced Roast Rack of Lamb**<sup>1,3,6,7,9,10,12</sup>  
*Potato rissole, sautéed mediterranean vegetables,  
red wine jus, mint sauce*

**Pan Fried Halibut**<sup>4,12</sup>  
*Baby potatoes, wild mushroom & artichoke ragout,  
sauce vierge*

**Nut Loaf Wellington (VG)**<sup>1,5,8</sup>  
*Root vegetables, plum & apricot gravy*

## To Finish

**Coffee & Almond Meringue**<sup>3,7,8</sup>  
*Toffee ice cream*

**Vegan Chocolate Brownie (VG)**  
*Vegan vanilla ice cream*

**Traditional Christmas Pudding**<sup>1,3,7,8,12</sup>  
*Brandy sauce*

**Mixed Berry & Pear Pie**<sup>1,3,7,12</sup>  
*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