

CAFÉ



# Festive Menu

3<sup>rd</sup> to 23<sup>rd</sup> December 2018

## To Start

Roasted Butternut Squash soup

A hearty seasonal soup, delicately spiced and served with crispy onions, finished with sour cream and served with a wedge of Henllan Bread

Local Patchwork Pate

Served with onion chutney, crispbread and a dressed side salad.

Grilled Goats cheese

With marinated beetroot, candied walnuts and dressed leaves.

Potted seafood

smoked haddock and prawns with delicately curried leeks, bound in a cream sauce and topped with parmesan and parsley crumb – served with Henllan bread

## Main Event

Traditional Roast Turkey

Pig in a blanket and homemade stuffing, Seasonal Vegetables

Cod loin wrapped in Parma ham

Served with a sundried tomato and basil marinade and served on a bed of creamy mashed potatoes with green beans and rocket leaves

Seasonal Mushroom and spinach risotto

Topped with parmesan

Braised and roasted belly of Pork

Served with Ponch Maip, roast potatoes, braised red cabbage, wilted greens and a tangy Jus reduction

## Dessert

Traditional Christmas Pudding served with a rich Brandy Sauce and a plum compote

Sticky ginger sponge with poached pears and a vanilla ice cream

Pana cotta with roasted apricot and crumbled Amaretti biscuit

Rich Chocolate and hazelnut tart served with vanilla ice cream

2 Courses for £17.50 (add a glass of red, roé or white wine for only £4)  
3 Courses for £20.50 (add a glass of red, roé or white wine for only £4)

Booking is advisable  
01824 708099

(Discount card not accepted for this menu.)

**Gift vouchers available**



Ruthin Craft Centre, Lon Parcwr, Ruthin, LL15 1BB.

