

Christmas DAY MENU



THE FAT BOAR
WRECCSAM



THE FAT BOAR
MOLD



CarniBoar
STEAKHOUSE



CROES
HOWELL
BAR • RESTAURANT



THE BUCK
PUBLIC HOUSE

Starters

French onion soup, parmesan cheese straws, Henllan bloomer (*, +)
Filo basket sauteed wild mushrooms, cider vinaigrette, crème fresh (*, +)
Confit duck leg, hoisin dip, Chinese pancakes, pickled cucumber
Prawn, crayfish & avocado cocktail, Henllan brown bloomer (*)
Chicken liver parfait, mandarin chutney, melba toast (*)

Mains

Garlic & sage roasted turkey crown, cranberry stuffing, pigs in blankets, duck fat roasted potatoes, smoked bacon wrapped green beans, cauliflower cheese, honey roasted carrots & parsnips, buttered sprouts, turkey stock reduction (*)
Duo of Lamb – salt baked lamb rump, wild garlic crushed rack of lamb, maple roasted baby vegetables, pickled red cabbage, samphire, dauphinoise (*)
Pan fried seabass, mussel & prawn broth, tender stem, buttered Jersey Royals, lemon oil (*)
Roasted golden beetroot and baby spinach wellington, gruyère cheese sauce, artichoke dauph, roasted baby vegetables (+)
8oz ribeye steak, hand cut chips, peppercorn sauce, parmesan rocket salad (*)

Desserts

Mini croquembouche profiteroles, Chantilly cream, dark chocolate sauce, spun sugar white chocolate snow
Traditional Christmas pudding, brandy custard sauce, red currant sprig (*)
Belgian waffle, Cheshire farm banoffee ice cream, caramelized banana
Salted caramel cheesecake, honeycomb pieces, rum & raisin ice cream (*)

To Finish

Cheeseboard per table
Selection of Snowdonia Welsh cheese, selection of crackers, mixed grapes, apple chutney, mince pies

£72.50 PER PERSON

£25 per person deposit at the time of booking
with full balance due on Monday Nov 24th