

The
GWAELOD-Y-GARTH
Inn

**Christmas
Dinner Menu**

Served Mon – Sat 6pm-9pm

For events, specials and news follow
us on Twitter & Facebook

Starters

Bowl of mixed olives	£3
French Onion Soup with Parmesan Croutons	£7
Panko Coated King Prawns with Hoisin & Spring onions	£9
Sticky Chicken Wings on Soft Noodles	£8
Fish Cake with Lime & Coriander Mayonnaise	£8
Lamb Kofta with Mint Yoghurt	£9
Cheese & Leek Glamorgan Sausage & Plum Chutney	£8
Penclawdd laverbread mixed with oats & bacon	£8
Crispy fried Brie with redcurrant jelly	£8
King Scallops with Tomato Salsa & Chilli Oil	£11
Creamy Garlic Mushrooms with Ciabatta	£8

Main Course (includes fresh bread, veg and choice of potatoes)

Roast Free Range Turkey from Usk Vale with all the Trimmings	£15
Roast Pork Loin Steak in a Creamy Gin & Juniper Berry on Apple Mash	£18
Roasted Rack of Welsh lamb with Herb Crumb & Rich Red Wine Sauce.	£22
Tournedos Rossini (8oz 21 Day Mature Fillet Steak, topped with Pate & Finished with Madeira Sauce)	£27
Roasted Gressingham Duck Breast, with Kumquat & Cassis Sauce	£20
Pan-Fried Hake Fillet with Saffron & Garlic Sauce	£19
Poached Salmon with Samphire & Prawn Sauce.	£18
Lightly Beer-Battered Cod with petis pois.	£13
Plaice fillet in light batter or grilled with petit pois.	£14
Home boiled Ham with parsley sauce.	£12
Welsh Black Beef Lasagne with Garlic Bread.	£12
Welsh Black Steak & Ale Pie with Puff Pastry.	£13
✓ Mozarella & Sundried Tomato Risotto Cakes, Chilli Jam & Salad	£12
✓ Quorn Sweet & Sour Stir-Fry (vegan and Gluten Free)	£15
21 Day Aged Welsh Beef (All Chargrilled with Mushrooms, Grilled Tomato & Watercress)	
8oz Fillet Steak	£25
10oz Ribeye Steat	£22
12oz Rump Steak	£22

see chalkboard for
specials

Side Dishes

Sauces for steaks
Au Poivre
(Peppercorn & Brandy)

Bordelaise
(Red Wine & Shallot)
£2.50

Garlic Bread
£2.50

Mixed Salad
£4.00

Meals are freshly cooked, so some dishes
may take a little longer, any queries staff
are happy to help.

Flour and nuts are used extensively in our
kitchen

**Puddings, see chalkboard -
typically include**

Raspberry & Hazelnut Roulade
Sherry Trifle
Tarte au Citron
Sticky Toffee Pudding
Bread & Butter Pudding
Lemon Cheesecake
Crème Brulee
Banoffee Pie
Chocolate Fudge Cake
Ice Creams & Sorbets
Selection of Welsh Cheese & Biscuits

WELSH TOURIST BOARD—

4 STAR INN & B&B

