

CHRISTMAS TO START

Ham Hock, mustard and pickled carrot terrine

Served with toasts & piccalilli

Spiced carrot & butter bean soup

Served with coriander croutons and warm bread

Prawns in Marie Rose sauce, smoked salmon

Served on dressed leaves

Baked Camembert

served with toasts, tomato & chilli chutney

Perl Las Salad

Served with pear, walnuts. Fig and onion dressing

MAIN EVENT

Roast Turkey

Served with pig in blanket, stuffing, roast potatoes, snips, Yorkshire pudding and gravy

Roasted Topside of Beef

Roast potatoes, snips, Yorkshire pudding and gravy

Slow cooked Lamb Shank (£3 Supplement)

Served with cauliflower puree, roast potatoes and a mint and cranberry jus

Sweet potato, spinach and red onion chutney tart (GF, Vg)

Served with roast potatoes and gravy

All Served with Seasonal Vegetables

Festive Chicken burger

Bacon, brie and cranberry sauce in a brioche bun, served with skin on fries and salad

King prawn, tomato and fennel Tagliatelle

King prawn & fennel in a rich and sweet tomato sauce sprinkled with chilli flakes

NEYLAND YACHT CLUB



SOMETHING SWEET

Christmas Pudding

Traditional Christmas pudding served with brandy sauce

Snowball Cheesecake

A citrus cheesecake with lashings of Advocate, coconut and cherry

Barti Ddu Pannacotta

Served with homemade caramel sauce

Chocolate Brownie (GF)

Served with baileys cream

Welsh Cheese selection (£2 Supplement)

Served with crackers and chutney

Swap your dessert for one of our Christmas cocktails? (£2 Supplement)

All bookings require a £10.00 deposit per person and pre order form completed

Two Courses £29.00 / 3 Courses £35.00

FESTIVE SIDES

£7.95 EACH

Sautéed Sprouts

Pan fried with bacon bits and halloumi.
Drizzled with hot honey.

Pigs in Blankets

Cumberland sausage wrapped in smoked streaky Bacon

Oozing Camembert bites

Served with Pembrokeshire chilli farm chutney



NEYLAND YACHT CLUB

