



# the Nag's Head

NADOLIG / CHRISTMAS 2021

**I Ddechrau / To Start**

**Vegetable Cawl** with local Caws Cenarth cheese and crusty bread

**Local Mangalitza Pork, Prune and Chestnut Terrine** with plum chutney and sea salt crostini

**Smoked Salmon, Prawn and Red Pepper Tian** with avocado purée and crispy lettuce

**Wild Mushroom and Perl Las Cheese Tart** with mixed leaves and beetroot puree

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**Pryf Gwrs / Main Course**

**Roast Pembrokeshire Turkey Paupiette** wrapped in bacon with all the trimmings

**Roast Topside of Welsh Beef** with Yorkshire pudding and all the trimmings

**Parsnip & Wild Mushroom Nut Roast** with all the trimmings

Roast options above served with roasted potatoes, mashed potato, maple glazed parsnips, cranberry & hazelnut sausage stuffing, sautéed sprouts with bacon & chestnuts, pigs in blankets and homemade Yorkshire puddings with a bowl of spiced red cabbage, carrots and tender stem broccoli

**Herb Crusted Cod Fillet** with crushed potatoes, tender stem broccoli and white wine & lemon cream sauce

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**Pwdin / Dessert**

**Classic Christmas Pudding** with homemade brandy sauce

**Chocolate, Orange and Cinnamon Brownie** with raspberry purée and vanilla ice cream

**Mulled Winter Berry Cheesecake** with Chantilly cream

**Welsh Merlyn Liqueur Crème Brûlée** with homemade shortbread

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**£30 for 3 courses - booking essential with a £10 deposit per person please**

**Advance pre-orders required for groups of 6 or more via email [info@nagsheadabercych.co.uk](mailto:info@nagsheadabercych.co.uk)**

**Available upon request from Friday Nov 26<sup>th</sup> through to Friday Dec 24<sup>th</sup>**



eat • drink • sleep

