



the Nag's Head

NADOLIG / CHRISTMAS

/ Ddechrau / To Start

Roasted Squash & Sweet Potato Soup – toasted pine nuts, chestnut crumb, focaccia, rosemary oil

Smoked Duck Breast - pear & ginger chutney, roasted fig, pomegranate

Crispy Salt & Pepper Calamari Fritti - Thai mayonnaise dip

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Prif Gwrs / Main Course

Roast Topside of Welsh Beef

Traditional Roast Pembrokeshire Turkey

Wild Mushroom, Spinach and Lentil Wellington - with port and thyme jus

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

Cod Loin with a sweet potato & leek croquette and curried coconut chowder

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Pwddin / Dessert

Traditional Christmas Pudding - with homemade brandy sauce

Chocolate Tart - orange Cremo, orange gel, Jaffa Cake ice cream

Honeycomb Cheesecake - caramel, honeycomb

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3 courses @ £25 and 2 courses @ £20

**Booking essential with a £10 deposit per person and advance pre-orders required via email please :-
info@nagsheadabercych.co.uk**

Available upon request from Dec 1st to Dec 23rd on Tuesday to Saturday evenings and Fri/Sat lunch



eat • drink • sleep

