the Nag's Head

NADOLIG / CHRISTMAS

# CHRISTMAS MENU 2026

## I Ddechrau | To Start

**Roasted Parsnip, Pear & Blue Cheese Soup** - with warm sourdough **(V)(VGO)(GFO)**
**Smoked Haddock, Leek & Cheddar Fishcake** – with mustard mayonnaise and crispy leeks **(GF)**
**Pressed Ham Hock Terrine** - with local Welsh ale & apple chutney and crostini

## Prif Gwrs | Main Course

**Traditional Roast Turkey Breast** - with roast and mash potatoes, spiced red cabbage, stuffing, pigs in blanket and gravy **(GFO)**

**Slow Roasted Pork, Apple, Sage & Rosemary Porchetta** - with garlic pomme puree, spiced red cabbage, Calvados & mustard seed cream sauce and crispy crackling

**Oven Roasted Fillet of Salmon** - with crushed baby potatoes, tenderstem broccoli, roasted red pepper sauce and basil pesto

**Roasted Squash, Mushroom, Chestnut & Barley Wellington** - with roast potatoes, spiced red cabbage, port & thyme sauce and crispy parsnips **(VG)**
(All of the above served with a bowl of steamed seasonal vegetables)

## Pwdin | Dessert

**Traditional Christmas Pudding** - with brandy sauce **(V) (GFO)**
**Lemon Cheesecake** - with blueberry compote, limoncello coulis **(V)**
**Chocolate and Hazelnut Tiramisu (V) (GFO**

**Vegetarian (V), Vegan (VG), Vegan On Request (VGO), Gluten Free (GF), Gluten Free Option (GFO)**

## 3 Courses @ £34 per person.

**Booking essential & advanced pre-orders are required with a non-refundable £10 deposit per person via email; info@nagsheadabercych.co.uk**
Advanced pre-orders required with full payment 7 days in advance please.
Christmas menu available upon request **from Dec 1st until Dec 24th**
on Tuesday to Saturday evenings and Friday & Saturday Lunch
(closed on a Monday & Dec 25th , 26th , 27th & 28th )

JUST AS LOCAL

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