

1884

COFFEE RESTAURANT BAR

Christmas Menu

25 NOVEMBER - 20 DECEMBER 2023

Book Now

01248 365912

EVENTS@THEMANAGEMENTCENTRE.CO.UK

£10* deposit per person to
secure booking
Pre-order required
ONE week before meal
*non-refundable

STARTER

Apple and Parsnip Soup topped with Parsnip Crisps, Served with a Warm Bread Roll (gf*) (v)

Brie and Red Onion Tart, Served with Seasonal Salad (gf*)

Duck and Chicken Pate with Orange and Cointreau, Served with Seasonal Salad and Red Onion Marmalade

Oak Smoked Salmon, Served with Capers, Dill, Lemon, Sour Cream and Toasted Crostini (gf*)

MAIN MEAL

Traditional Roast Turkey, Served with Roast Potatoes, Red Cabbage, Roast Parsnips, Brussel Sprouts, Sage and Onion Stuffing, Pig in Blanket, topped with rich Gravy (gf*)

Seabass Fillet topped with King Prawns, Served on a bed of Dauphinoise Potatoes, Tenderstem Broccoli, Brussel Sprouts and Green Beans, drizzled in Creamy Seafood and Prosecco Sauce (gf)

Butternut Squash, Lentil and Almond Wellington, Served with Roast Potatoes, Brussel Sprouts, Roasted Parsnips, Red Cabbage and rich Gravy (vg)

Roast Duck Breast with Orange Sauce, Served with Sweet Potato, Roasted Carrots, Tenderstem Broccoli and Brussel Sprouts (gf*)

DESSERT

Chocolate and Black Cherry Cheesecake, Served with cherry sorbet and topped with Black Cherry Compote (gf*)

Traditional Christmas Pudding, Served with Brandy Sauce

Brandy Snaps filled with Caramel Cream, Served with Gingerbread Ice Cream

Selection of Welsh Cheeses, Served with Biscuits, Grapes, Celery and Red Onion Chutney (**Supplement of £5**)

Selection of Sorbet (vg) (gf)

2 COURSE £27

3 COURSE £32

ADD A GLASS OF PROSECCO FOR £4.50
ADD LOCAL COFFEE OR A POT OF TEA WITH A
WARM MINCE PIE FOR £2.75

(V) VEGETARIAN (VG) VEGAN (VG*) VEGAN OPTIONAL (GF) GLUTEN FREE (GF*) GLUTEN FREE OPTIONAL
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES BEFORE PLACING YOUR ORDER.
WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES

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COFFEE RESTAURANT BAR

Bwydlen Nadolig

25 TACHWEDD - 20 RHAGFYR 2023

Archebwch
Nawr

01248 365912

DIGWYDDIADAU@THEMANAGEMENTCENTRE.CO.UK

£10* o flaendal yperson
i sicrhau eich archeb.
Dewisiadau i'w cadarnhau
UN wythnos cyn y pryd.
*ni ellir ei ad-dalu

I DDECHRAU

Cawl Afal a Phannas gyda Chreision Pannas, Wedi'i weini gyda Rholyn Bara Cynnes (hg*) (ll)

Tarten Brie a Nionyn Coch, Wedi'i weini gyda Salad Tymhorol (hg*)

Pâté Hwysaden a Chyw lân gydag Oren a Cointreau, Wedi'i weini gyda Salad Tymhorol a Marmalêd Nionyn Coch

Eog wedi'i Fygu ar Dderw, Wedi'i weini gyda Chaprys, Dil, Lemwn, Hufen Sur a Crostini wedi'i dostio (hg*)

PRIF GWRS

Twrci Rhost Traddodiadol, Wedi'i weini gyda Thatws Rhost, Bresych Coch, Pannas Rhost, Sbrowts, Stwffin Saets a Nionyn, Selsig wedi'u Lapio mewn Bacwn, gyda Grefi cyfoethog (hg*)

Ffiled Draenog y Môr gyda Chorgimychiaid Brenhinol, Wedi'i gweini ar wely o Datws Dauphinoise, Brocoli Hirgoes, Sbrowts a Ffa Gwyrdd, mewn Saws Bwyd Môr a Prosecco Hufennog (hg)

Wellington Pwmpen Cnau Menyn, Corbys a Chnau Almwn, Wedi'i weini gyda Thatws Rhost, Sbrowts, Pannas wedi'u Rhostio, Bresych Coch a Grefi cyfoethog (f)

Bron Hwysaden Rhost gyda Saws Oren, Wedi'i gweini gyda Thatws Melys, Moron wedi'u Rhostio, Brocoli Hirgoes a Sbrowts (hg*)

PWDIN

Cacen Gaws Siocled a Cheirios Duon, Wedi'i gweini gyda sorbed ceirios a Chompot Ceirios Duon (hg*)

Pwdin Nadolig Traddodiadol, Wedi'i weini gyda Saws Brandi

Rholiau Brandi wedi'i gwein gyda Hufen Caramel, a Hufen lâ Sinsir

Detholiad o Gawsiau Cymreig, Wedi'u gweini gyda Bisgedi, Grawnwin, Seleri a Siytni Nionyn Coch (£5 yn ychwanegol)

Detholiad o Sorbedau (f) (hg)

2 GWRS £27

3 CHWRS £32

YCHWANEGWCH WYDRAID O WIN PEFRIOG AM £4.50
NEU BOT O DE NEU GOFFI GYDA MINS PEI AM £2.75