

A Sgwâr Party menu!

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French onion soup with gruyer crouton
Duck liver pate, toasted sourdough with fig chutney
Perl Las mousse with spiced pear, rocket & walnut salad dressed in balsamic dressing (v)
Smoked haddock fishcaked with salad leaves dressed in coriander & chilli dressing
Vegi Gyozas with shredded cucumber, chilli and carrot salad, teriyaki dip (v,vg)

Roast turkey, sage and pork stuffing, roast and creamed potatoes, Seasonal vegetables, chipolata and festive gravy
Slow cooked pulled shoulder of Welsh lamb with potato rosti cake, Christmas red cabbage & minted jus
Fillet of Seabass, sauté potatoes, smoked anchovy and tomato salsa, winter greens
Rolled pork belly stuffed with sage and chestnut, chorizo and leek mash, roasted carrots, rich jus
Butternut Squash, red pepper & spinach Wellington with roasted parsnips, skinny fries and festive gravy (V,Vg)

Chips or skinny available as alternative if requested

Christmas pudding with Cognac sauce
Apple and pecan slice, maple mascarpone
Black cherry sundae (steeped in kirsch with chocolate brownie chunks, chocolate ice cream & whipped cream)
Pornstar Martini cheesecake, prosecco sorbet shot
Welsh cheeses, savory biscuits, spiced chutney

2 courses £33.00
3 courses £38.00

Our full allergen & gluten free guide is available
Discretionary 10% service charge for groups of 10+
Tea, coffee mince pie @ 2.50