

# 2017 Christmas

## Lunch Function Menu

*Kiln Smoked Salmon Parcel filled with Avocado Mousse with  
Mixed Leaves and Toasted Sourdough*

*Fan of Galia Melon with Spiced Berry Compote and Blackcurrant Sorbet*

*Chicken Liver Parfait with Cumberland Sauce and Melba Toast*

*Warm Mushroom Aranchini with a Blue Cheese Sauce*

*Roasted Winter Vegetable Soup*

*Served with our Fresh Home Baked Bread*

*Pan Fried Rondelle of Goose Breast stuffed with Bell Peppers, Spinach and  
Mushrooms with Red Wine Reduction*

*Tenderloin of Pork on a Compote of Caramelised Pears and Cranberries with Kirsh and Plum Sauce*

*Grilled Fillet of Plaice with Marinated Prawns, Dill and Lemon Butter*

*Chestnut, Spinach and Pearl Las en Crouete*

*Served with a selection of Fresh Seasonal Vegetables and Potatoes*

*Chantilly filled Profiteroles Drizzled with Caramel and Dark Chocolate Sauce*

*Individual Christmas Pudding with Brandy Sauce*

*Blackberry Frangipane Tart with Fruit Coulis*

*Trefeddian Christmas Ice Cream Sundae*

*Cheese Platter with Grapes and a Selection of Biscuits*

*Fresh Ground Coffee or Tea served with warm Homemade Mince Pies*

*Served in one of our Lounges*

  
Trefeddian  
HOTEL • ABERDOVEY

*£22.95 per person inc VAT*