



Christmas Day 2019

Mulled Wine & Canapes on Arrival



Cauliflower & Cheddar Soup

Rarebit Parcel, White Truffle Oil

Terrine of Pork Belly, Roasted Onion & Pancetta

Caramelised Fig Chutney, Crackling Crumble

Walnut Crusted Creamed Perl Las Blue

Pickled Granny Smith & Celery, Granary Croute, Baby Herb Salad

Hand Cut Seared King fillet of Smoked Salmon

Poached Salmon Boudin, Warm Potato & Chive, Caviar Butter



Roast Crown of Pembrokeshire Turkey

Braised Leg with Serrano Ham, Thyme & Sausage meat Stuffing,
Wrapped Chipolata, Traditional Roast Gravy

Sticky Slow Cooked Beef & Confit Shallot "Wellington"

Pressed Potato Cake, Button Mushroom with Garlic & Rosemary, Port Reduction

Grilled Fillet of Plaice

Tarragon Crust, Rosti Fishcake, Crayfish Butter Sauce

Goats Cheese & Leek Croquettes

Creamed Greens with Barley & Spring Onion, Crispy Greens



Traditional Warm Christmas Pudding

Merlyn Liquor Sauce, Vanilla Cream, Cinnamon Berry Compote

Dark Chocolate & Salted Caramel Truffle Sphere

Baked White Chocolate, Hazelnut Mascapone, Brandy Snap Crisp

Lemon Crème Brulee

Raspberries, Raspberry Meringue & Raspberry Sorbet

Snowdonia Cheddar & Oatcakes

"Black Bomber" & "Green Thunder", Cranberry Onion Chutney, Apple & Oatcakes



Coffee, Tea & "Mince Pies"

Christmas Lunch, £60 per person or £25 for 12 yrs & under

All bookings require a £10 deposit per person to be confirmed - Full Payment required by December 10th
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