



CHRISTMAS DAY

APPETIZER

Roast heritage tomato soup, sauté leek, Jarlsberg crostini v g
Pressing of confit duck, fig jam, toasted rye bread g
Tuna carpaccio, caramelised watermelon, sourdough g
Citrus poached pear, Perl las, roast chestnuts, dressed leaf, handmade bread v g

PALATE CLEANSER

MAIN COURSE

Roast Pembrokeshire turkey, bacon wrapped chipolata, chestnut stuffing, cranberry gel, chef's jus g
Fillet steak, marinated beef tomato, fondant potato, mushroom herb cigar
Line caught Sea Bass fillet, sautéed bacon, cavolo nero, celeriac, red chicory, red wine sauce g
Spinach, shallot, butternut squash pie, parsnip puree, herbed mac 'n'cheese v

DESSERT

Christmas pudding, brandy sauce v
Vanilla panna cotta, mulled fruits, cinnamon, shortbread biscuit v g
Black forest pave v
Charcoal cheddar mousse, cheese scone, handmade crackers & bread, chutney v

COFFEE & CHOCOLATES

Food Allergies & Intolerances

Please mention when ordering any allergies or intolerances that we need to be aware of, most of our dishes can be adapted to suit, if not then a suitable alternative will be suggested.

v suitable for a vegetarian diet

g suitable for a gluten free diet, with relevant adjustments, upon request

Please note that the menu may be subject to minor adjustments to allow for supply of goods

CHILDREN'S CHRISTMAS DAY

APPETIZER

Roast heritage tomato soup, cheesy toast v g
Confit duck press, fig jam, toasted rye bread g
Dough balls, garlic butter v

PALATE CLEANSER

MAIN COURSE

Roast Pembrokeshire turkey, bacon wrapped chipolata, chestnut stuffing,
cranberry gel, chef's jus g
5oz sirloin steak, mini Yorkshire pudding, roast potatoes g
Pasta, cheese & pesto cream v

DESSERT

Christmas pudding, brandy sauce v
Vanilla panna cotta, shortbread biscuit, chocolate ice-cream v g
Selection of ice-cream vg

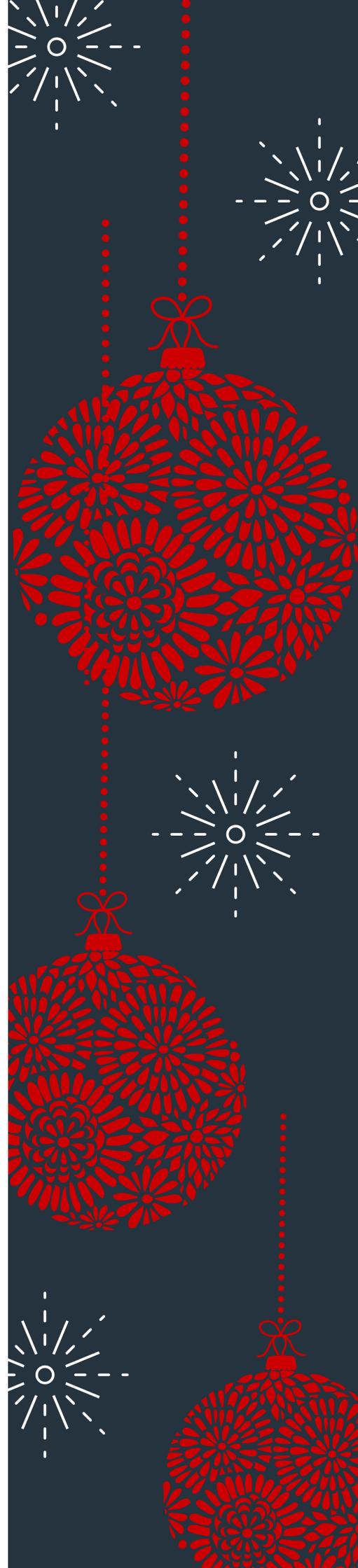
CHOCOLATES!

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BOOKING INFORMATION

PRICING

Adults £95 per person

Children (aged 4-12) £35

Infants (aged 0-3) complimentary

BOOKING TIMES

12.30pm, 1.00pm, 1.30pm, 2.00pm, 2.30pm

Please indicate your preference when booking

DEPOSIT

£25 deposit (per person) is required upon booking

All guests are required to pre-order

Reservations are subject to availability

PRE-ORDER

Please complete one pre-order for for each guest

Please ensure that **all dietary** requirements are noted

CANCELLATION

The deposit will be refunded should you cancel the booking 28 or more days ahead of the event.

No refund will be given if the cancellation occurs 28 days or less.

To make a cancellation please email:

info@mansionhouseellansteffan.co.uk

with the details of your booking

WWW.MANSIONHOUSELLANSTEFFAN.CO.UK

01267 241 515

