

CHRISTMAS CHEER MENU

STARTERS

Seasonal soup of the day, handmade bread v g
Mille feuille, feta, olive tapenade, oregano v
Chicken, sage & chestnut terrine, red onion chutney,
handmade bread g
Tomato & salmon mousse, green tomato carpaccio,
handmade cracker v g

MAIN COURSE

Roast Pembrokeshire turkey, duck fat potatoes, bacon wrapped
chipolata, cranberry gel, chestnut stuffing, seasonal vegetables
& chefs gravy g
Pan fried salmon, lemon & basil risotto g
Thinly sliced sirloin, sweet potato & spinach mash, rocket,
wholegrain mustard sauce g
Winter greens & potato pithivier, sweet potato & tomato ragu v

DESSERT

Handmade Christmas pudding, brandy sauce v g
Chocolate brownie, salted caramel, raspberry sorbet
Per Las & Perl Wen, crackers, house chutney v g
Turkish Delight cheesecake, dark chocolate ganache,
honeycomb ice cream v g

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

CHILDREN'S CHEER!

APPETIZER

Soup of the day, handmade bread v g
Breaded mozzarella sticks, Santa's sticky tomato sauce v g
Garlic bread v

MAIN COURSE

Roast turkey, sausage 'n' bacon, stuffing, seasonal vegetables,
roast potatoes & chefs gravy g
Pesto pasta, garlic slice v
Breaded chicken goujons, garden peas, french fries v

DESSERT

Christmas pudding, vanilla ice cream v
Chocolate brownie Sundae v g
Ice cream selection v g

Two courses £11

Three courses £13

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WWW.MANSIONHOUSELLANSTEFFAN.CO.UK



BOOKING INFORMATION

CHRISTMAS CHEER

The menu is available to all advance bookings for lunch & dinner
Monday to Saturday
beginning Monday 2nd December
ending Thursday 31st December
Maximum 20 guests per reservation
Two & three course options available
All reservations are subject to availability
Reservations for 7 or more guests will be required to pre-order
Valid card details will be required to secure reservations of 7 guests or more

PRICES

Two course lunch £22
Two course dinner £25.50
Three course lunch £25
Three course dinner £29

BOOKING TIMES

Lunch is served between 12-2pm daily
Dinner is served 6-8.30pm daily
Please check for best availability

PRIVATE GROUP BOOKING

The Orangery
Minimum 45 guest, maximum current capacity 80 guests
(current Covid restrictions will apply)
Private use of the Orangery
Two courses £26.50 (Wednesday & Thursday only)
Three courses £29.50

Moryd
Minimum 15 guest, maximum current capacity 24 guests
(current Covid restrictions will apply)
Two courses £26.50 (Wednesday & Thursday only)
Three courses £29.50

PRE-ORDER

Please complete one pre-order for each guest
Please ensure that all dietary requirements are specified in advance

CANCELLATION

Cancellations can be made up to 7 days ahead of the reservation date without penalty.
Cancellations made within 7 days of the reservation date will incur a £10 per person cancellation fee.
To make a cancellation please email:
info@mansionhouseellansteffan.co.uk
Please include the details of the reservation.

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01267 241 515

