

The Goldcroft Christmas day menu 2018

Starter

Curried parsnip ~ Onion bhaji ~ crusty tin loaf (v)

Duck and orange terrine ~ tomato chutney ~ dressed leaves

Seafood cocktail ~ bloody mary sauce ~ lemon dressed leaves (m)

Glamorgan sausages ~ cranberry and orange chutney dressed leaves (v)

Mains

Slices of Pembroke turkey ~ goose fat potatoes ~ Christmas trimmings ~ rich pan gravy (gf)

Herb crusted cod ~ crushed new potatoes ~ welsh cockles lemon and dill butter (f) (c)

Braised Lamb shank ~ creamed potato ~ red wine and baby onion jus (gf)

Apricot, cranberry and goats cheese nut roast ~ roasted potatoes ~ vegetarian gravy (v)

Dessert

Traditional Christmas pudding ~ brandy sauce

Warm chocolate fudge cake ~ vanilla ice cream or cream

Gin fizz cheese cake ~ cream or ice cream

3 courses for £70 per person.. £10 deposit (non-refundable)