

# SPOONER'S

## CHRISTMAS MENU

### • STARTERS •

#### SPICED CARROT & ORANGE SOUP

served with Homemade Parsnip Crisps & Crusty Bread

#### WELSH RAREBIT & CRISPY BACON

served on Toasted Sourdough Bread

#### PRAWN COCKTAIL

Prawns in a Horseradish & Marie Rose Sauce on Iceberg Lettuce,  
served with Brown Bread and Butter

#### CHICKEN LIVER PÂTÉ

served with Toasted Sourdough Bread & Chutney

### • MAINS •

#### ROAST TURKEY CROWN

served with all the trimmings - Roast Potatoes, 'Pigs in Blankets',  
Winter Vegetables, Sage & Onion Stuffing and Gravy

#### BRAISED BEEF IN RED WINE

Slow-cooked Beef in a rich Red Wine Gravy - served with a  
Creamy Celeriac & Potato Mash, 'Pigs in Blankets' and Winter Vegetables

#### NUT ROAST WITH FESTIVE GRAVY (VEGETARIAN)

served with Roasted Vegetables, Roast Potatoes and Sage & Onion Stuffing

#### FILLET OF SEA BASS

Pan-fried and served with a Creamy Celeriac & Potato Mash,  
Braised Fennel and a White Wine Sauce

### • DESSERTS •

#### TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce or Custard

#### CRÈME BRÛLÉE

served with Fresh Raspberries and Homemade Shortbread Biscuit

#### MELON & SORBET (VEGAN)

Slices of Fresh Melon with a Prosecco Sorbet and Fresh Raspberries

#### WELSH CHEESEBOARD

A selection of Local Cheeses - served with Chutney and Oatcakes  
(£2 supplement per person)

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**Two Courses: £23.00**

**Three Courses: £26.00**

• Available from 15:00 on Fridays ONLY - starting Friday 29<sup>th</sup> November 2024 •