



## THE RADNOR ARMS

# *Christmas Menu*

### START

Baked Camembert with Homemade Pear and Beetroot Chutney  
Smoked Roasted Vegetables with Smoked Goats Cheese and Garden Pesto  
Field Mushroom and Stilton Soup with Warm Crusty Bread  
Vegan Welsh Rarebit with Fried Cavolo Nero and Field Mushroom

### MAINS

Tender Beef with Rosemary Yorkshire Pudding and Cranberry Red Wine Jus  
Veggie Nut Roast with Roast Potatoes and Red Wine Jus  
Traditional Turkey with Roast Potatoes, Sage and Onion Stuffing and  
White Wine Cream Gravy  
Roasted Partridge Stuffed with Pear, Thyme and Cranberry,  
served with Roast Potatoes and Gravy  
Venison served on Red Cabbage and Chestnut  
Vegan Sausage Casserole with Seasonal Vegetables and Roast Potatoes  
Salmon Wellington served with New Potatoes, Seasonal Greens and Hollandaise Sauce

All mains are served with roasted roots and braised greens

### TO FINISH

Malteser and Baileys Cheesecake  
Poached Pear with Crème Fraiche  
Christmas Crumble with Cinnamon, Apple, Pear and Blackberry  
Traditional Christmas Pudding  
Selection of Local Cheese's and Crackers

2 Courses for £27

3 Courses for £35