

Cwtch* Winter Menu

To Start

Pen Rhiw Leek and Potato Soup with Caerfai Cheese Crouton (v)
Pan Fried Scallops with Black Pudding, Belly Pork and Salsa Verde + £3.00
Hillside Smoked Salmon with Capers and Potato and Chive Salad
Chicken Liver Parfait with Plum Chutney and Toast
Smoked Venison with Beetroot Chutney, Horseradish Cream and Blinis
Cwtch* Christmas Salad with Pear, Caramelized Walnuts, Perl Las and Puy Lentils (v)

Mains

8oz Welsh Black Rib Eye with Pan Fried Mushrooms and Garlic and Chive Butter + £3.50
Welsh Lamb Shoulder with Port and Redcurrant Sauce
Venison Casserole with Horseradish Mash, Dumpling and Yorkshire Pudding
Slow Roasted Pork Belly with Cider Gravy and Apple Sauce
Cwtch* Fish Pie (Smoked Haddock, Prawns and Salmon)
Pan Fried Fillet of Hake with Sauce Vierge + £2.50
Wild Mushroom and Leek Tartlet with Melting Harlech Cheese and Beetroot Chutney (v)

all served with

Mashed Swede
Honey Glazed Roast Carrots and Parsnips
Spiced Red Cabbage
Brussels Sprouts with Nutmeg Butter
Dauphinoise Potatoes

Puddings

Chocolate, Hazelnut and Merlyn Liqueur Torte with Poached Oranges
Christmas Pudding with Brandy Butter and Pembrokeshire Pouring Cream
Bara Brith Pudding with Locally Made Vanilla Ice Cream
Pear, Plum and Ginger Crumble with Drim Farm Clotted Cream
Cwtch* Crème Brulee with Homemade Shortbread
Local Vanilla Ice Cream with Yummy Spanish Dessert Sherry
Welsh Cheese Plate with Onion Marmalade and Crackers

2 courses £22
3 courses £27

Head Chef – Matt Cox