

Christmas Menu 2011, Bryn Tyrch Inn

*A fabulous four course Christmas dinner,
available from mid November until Dec 20th.*

**£22.95 per person at weekends.
£19.95 per person during the week (Sun to Thurs).**

We are happy to design individual menus for different budgets and needs.

Served to a minimum of 6 people up to a maximum of 40.

Booking is essential. To book please call Rachel or Simon on 01690 720223.

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Starters

Today's soup with home made bread.

Chicken liver parfait, red onion chutney and melba toast.

Squash soufflé, onion rosti, Shropshire blue cheese sauce.

Pressed ham hock, Welsh rarebit, toasted brioche and pickled vegetables.

Soused mackerel, potato and walnut salad, mustard dressing.

Main courses

Traditional turkey dinner with all the trimmings.

Oven roasted pheasant, braised red cabbage, fondant potato, mulled wine sauce.

Chicken and chestnut stuffing wellington, gratin potato, braised sprouts, Madeira jus.

Seared salmon, choritzo and potato stew.

Wild mushroom and spinach tart, marmalade potatoes, blue cheese dressing.

Braised shin of beef, horse radish creamed potato, roast parsnips, red onion jus.

Desserts

Homemade Christmas pudding, rum and raisin ice cream, brandy butter.

Sticky toffee pudding, honeycomb ice cream, caramel sauce.

Honey and almond crème brûlée and shortbread.

Chocolate brownie, stem ginger ice cream.

Coffee and mince pie to finish.

