

FFYNNONE ARMS

NEWCHAPEL, SA37 0EH
01239 841800

MENU FOR CHRISTMAS PARTIES

POTATO & LEEK SOUP
SPELT SODA BREAD (V)



HOMEMADE CHICKEN LIVER PÂTÉ
SWEET RED ONION MARMALADE,
WHOLEMEAL TOASTS

PARMESAN BAKED RICOTTA
TOMATO, OLIVE & BASIL SALAD

FROM THE CARVERY

ROAST CARMARTHENSHIRE TURKEY
SERVED WITH BACON WRAPPED CHIPOLATAS,
HOMEMADE CRANBERRY SAUCE

TOPSIDE OF LOCAL WELSH-BLACK HOME REARED BEEF
SERVED WITH YORKSHIRE PUDDING

CHESTNUT, SAGE & WINE LOAF WITH RED WINE SAUCE (V)

ALL THE ABOVE SERVED WITH
MASHED AND ROAST POTATOES,
AND A SELECTION OF SEASONAL VEGETABLES



CHOCOLATE SWIRL CHEESECAKE WITH RASPBERRY COULIS

CHRISTMAS PUDDING WITH CREAMY BRANDY SAUCE

EXOTIC FRUIT SALAD, DAIONI ORGANIC CREAM



COTHI VALLEY GOATS CHEESE,
BEETROOT CHUTNEY, OAT BISCUITS

2 COURSE £21.50 OR 3 COURSE £25.50

WE NOW CATER FOR SPECIAL DIETARY REQUIREMENTS – PLEASE ENQUIRE