



THE WELSH HOUSE

Festive Menu

SAMPLE FESTIVE SET MENU

2 COURSES £27.95 | 3 COURSES £33.95

Available from 25th November – 24th December

Nadolig Llawen



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STARTERS

- Welsh cider and onion soup with croutons topped with golden Cenarth cheese (v/vea)
Trealy farm black pudding, smoked bacon, caramelised walnuts with per las blue cheese salad
Garlic mushrooms on sourdough with garlic Pembrokeshire rapeseed oil (v)
Capital cuisine chickpea tahini pate, toasted sourdough served with chili jam (v)

MAINS

- Roast Welsh Turkey**
Pigs in blankets, crispy roast potatoes, seasonal vegetables, parsnips, sage and onion stuffing and homemade gravy
- Roast Celtic Pride Welsh Beef**
Pigs in blankets, crispy roast potatoes, seasonal vegetables, parsnips, Yorkshire pudding and homemade gravy
- Mushroom and Chestnut Wellington**
Crispy roast potatoes, seasonal vegetables, parsnips, sage and onion stuffing and homemade vegan gravy (ve)
- Slow Roasted Pork Belly**
Fondant potato, creamed cabbage and red wine thyme jus
- Pan fried Salmon**
Gratin dauphinois potatoes, Celtic preserve mustard and dill sauce

DESSERTS

- Christmas pudding, brandy sauce (v)
Grazed gooey chocolate brownie with Mario's plant based ice cream (ve)
Crwst Pembrokeshire Welsh honey butter cheesecake, honeycomb and caramel sauce (v)
Bread and butter pudding with The Welsh House Custard and Crwst Pembrokeshire sea salted caramel (v)

V = Vegetarian VE = Vegan a = option available GF = Gluten Free please ask for a menu

Our food is stored, prepared and cooked in our kitchen where allergens are present.
Therefore, if you have any food allergies or intolerances please let a team member know before ordering.
We aim to provide the best possible experience and rely on our excellent team to deliver this