



THE STACKPOLE INN

Christmas Day lunch 2018



Selection of canapes on arrival

To start

Roasted butternut squash soup, parmesan crouton, fried sage

Crispy pork cheek fritter, celeriac remoulade, rhubarb puree

Swansea smoked salmon, horseradish crème fraiche, pickled vegetables

Main course

Roast Pembrokeshire 'Cuckoo Mill Farm' Turkey with stuffing, roasties, pigs in blankets, cranberry sauce and turkey gravy

Rare roasted '50 day Himalayan salt aged' sirloin with Yorkshire pudding and a rich gravy

Five nut and cranberry nut roast (V)

Pan fried cod loin, crab risotto, charred leeks, red pepper puree

Above served with traditional seasonal organic vegetables

To Finish

'Alisson's' Traditional homemade Christmas pudding with brandy sauce

Peanut butter parfait, cherry compote, peanut brittle

Belgian chocolate cremeux, orange jelly, walnut crumble

Selection of Welsh cheeses served with fig chutney and biscuits

Followed by coffee and homemade petit fours



£70pp

Welcome to our traditional Christmas at the Stackpole Inn for 2018

We have put together a menu of traditional Christmas Fayre using the best of local ingredients, wherever possible.

All dishes are prepared and cooked in house by our team of chef's headed by our head chef Mark Dowding, and supported by our sous chefs Ashley Dundas and Allison Phelps

The restaurant is filling up quickly so please fill in the booking sheet below, enclose your deposit, and return asap to secure your booking.

We look forward to welcoming you all to The Inn during this festive season

Many thanks

Gary and Rebecca Evans

Christmas Function date _____

or Christmas Day lunch _____ (please tick)

Name _____

Address _____

Tel _____

Email _____

No of people in party _____ time requested _____

Please note that a deposit is required at time of booking

Deposit amount attached _____

£5 per person for Christmas function and £20 per person for Christmas Day

Christmas day menu choices must be in by Monday 3rd December

