



Christmas Menu 2017



Starters

Homemade French bread and seasoned butter on arrival

1. Cream of mushroom soup
2. Crispy oriental beef with chili jam on cucumber, red pepper and mixed leaf salad with 'mojito' dressing
3. Smoked salmon, prawn and seafood cocktail with cucumber and beetroot salad, crème fraiche dressing
4. Risotto of Mediterranean vegetables, tomato & chili with crumbled goats cheese and rocket
5. Warm strips of tandoori chicken on a mint and yoghurt dressing with a Thai style salad

Main Course

"All served with seasonal vegetables and oven roast new potatoes"

1. Escalope of turkey on braised parsnip, potato and onion with a red wine and sun-dried cranberry jus
2. Slow braised lamb shoulder on bubble and squeak with a mint sauce
3. Pan-fried loin of pork on apple and mustard mash with a mushroom chasseur sauce
4. 8oz sirloin steak with brandy and peppercorn sauce and twice cooked Maris piper chips - £3.00 surcharge
5. Grilled fillet of salmon, on crab, herb and lemon mash with sauce vierge and crispy samphire
6. Penne pasta with roast red peppers and butternut squash, mushrooms and asparagus, sun blushed tomato sauce, basil & parmesan

Dessert

1. Traditional Christmas pudding with rum toffee sauce
2. Warm chocolate and baileys pot with strawberries, marshmallows and pineapple chunks
3. Eton mess: combination of strawberries, whipped cream and meringue with vanilla-pod ice cream
4. Baked white chocolate and vanilla cheesecake with winter berry compote
5. Selection of welsh cheeses with homemade chutney, sun-dried tomatoes and biscuits

2 course lunch £15.95 - 3 course £19.95

3 course dinner £24.95

**79-81 Talbot Road, Talbot Green, Pontyclun CF72 8AE (opposite Talbot Green Retail Park)
01443-239600**

(Available to pre-order from Tuesday, 28th November)

Deposit of £10 per person and pre-order only cheques made payable to **BROOKES FOOD COMPANY LTD**