



Some of our menu items contain nuts, seeds and other allergens.
We understand the dangers of those with severe allergies.
Please speak to a member of staff who may be able to help you
make a suitable choice.

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www.shepherdsinn.co.uk

The Shepherds Country Inn



CHRISTMAS MENU 2018



Lunchtime Menu served 12pm to 2pm

Starter:

Homemade Leek and Potato Soup (GF) with bread roll
Ardennes Pate with toast
Prawn Cocktail with brown bread
Garlic Mushrooms in cream and white wine sauce

Mains:

Roast Turkey with sage & onion stuffing & pigs in blankets
Roast Pork Loin with crackling and sage & onion stuffing
Roast Beef with Yorkshire Pudding
Nut Roast with sage & onion stuffing and vegetarian gravy

All served with roast
parsnips, roast and mashed potatoes, swede, carrots, peas and sprouts
(Gluten Free gravy available upon request)

Desserts:

Christmas Pudding with brandy sauce
Blackberry and Apple Crumble (GF)
Vanilla Cheesecake with Fruits of the Forest
Mario's Raspberry Ripple Artic Roll
Crème Brûlée

To Finish:

Warm Mince Pies

Coffee or Tea with After dinner Mints

£14.95 per person

Minimum party booking of 15, non-refundable deposit of £5 per person to confirm booking, balance to be paid in full 7 days prior to event



Evening Menu served 6pm to 9pm

Starter:

Homemade Leek & Potato Soup (GF) served with mini rolls
Salmon and Crayfish Pate flavoured with dill and topped with Smoked Salmon
Coarse Game Terrine with pistachios seasoned with Port, Madeira Brandy & Thyme reduction, wrapped in bacon
Creamy Camembert Cheese in a toasted breadcrumb coating

Mains:

Roast Turkey with sage & onion stuffing & pigs in blankets
Roast Pork Loin with crackling and sage & onion stuffing
Roast Beef with Yorkshire Pudding
Mushroom and Nut Wellington with sage & onion stuffing and vegetarian gravy

All served with roast
parsnips, roast and mashed potatoes, swede, carrots, peas and sprouts
(Gluten Free gravy available upon request)

Desserts:

Chocolate Chip Cookie Drip Cake
Victoria based triple cake infused with Chocolate Chip Cookies filled with Victoria
Chocolate Chip Cookie filling topped with Chocolate Fudge Drip Icing
Red Berry & Gin Cheesecake
a crunchy biscuit base topped with layers of Marcapone Cream Cheese, Gin &
Raspberry soaked sponge and decorated with raspberries and redcurrants
Kir Royale Dessert (GF)
Gluten free biscuit base with a layer of blackcurrant cheesecake swirled with
blackcurrant compote topped with a layer of Prosecco cheesecake
Brioche Panettone Festive Pudding
with Royale custard festive style with mincemeat sultanas orange peel and glace
cherries
Mario's Chocolate & Orange Ripple Baked Alaska
Chocolate meringue filled with continental dark chocolate ice cream with an orange
ripple centre on a base of sponge soaked in Cointreau
Christmas Pudding
moist Christmas Pudding served with brandy sauce
Crème Brûlée
A light creamy dessert with a caramelised topping

To Finish:

Warm Mince Pies

Coffee or Tea with After dinner Mints

£21.95 per person

