



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.

18 Heol Myddfai, Felindre, Swansea, SA5 7ND

Tel. 01792 794715  
[www.shepherdsinn.co.uk](http://www.shepherdsinn.co.uk)

# The Shepherds Country Inn



## CHRISTMAS MENU 2019



## 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

### Desserts:

**Christmas Pudding** with brandy sauce  
**Blackberry and Apple Crumble** (GF)  
**Chocolate & Hazelnut Cheesecake**  
**Chocolate Mousse with Raspberries**  
**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 Parsnip & Chili Soup** (GF) served with a bread roll  
**Twice Baked Salmon Soufflé** (GF) twice baked salmon soufflé made with smoked salmon, spinach and dill  
**Brie & Onion Tartes** (GF) (V) A Rich quiche made without pastry, filled with brie, a red onion marmalade, parsley & chives  
**Spiced Pork Terrine with Pork & Cranberries** lightly spiced traditional pork terrine wrapped in bacon, spiked with port & cranberries  
**Prawn Cocktail** prawns served on a bed of lettuce with rosemarie sauce, brown bread & butter

### 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 Cranberry & Brie Wellington** with sage & onion stuffing and vegetarian gravy

All served with roast  
parsnips, roast and mashed potatoes, swede, carrots, peas and sprouts

### Desserts:

**Golden Salted Caramel Tart** (V)  
Chocolate pastry case filled with a layer of salted caramel & dark chocolate filling, sprinkled with a golden dusting  
**Blackcurrant & Prosecco Cheesecake** (GF) (V)  
A plain gluten free biscuit base topped with a luxury baked cheesecake, topped with blackcurrants in a glaze  
**Giant Orange Choux Bun**  
A Giant Choux bun filled with orange cream and partnered with a sparkling chocolate sauce  
**Mario's Millionaire Ice Cream Dulce**  
A Vanilla dairy ice cream with dulce de leche caramel sauce topped with chocolate and malt pieces  
**Christmas Pudding**  
moist Christmas Pudding served with brandy sauce

### To Finish:

**Warm Mince Pies**

**Coffee or Tea with After dinner Mints**

**£21.95 per person**

