

# Druid Inn, Llanferres

## Festive Menu

December 1<sup>st</sup>/ 27<sup>th</sup> December  
Excludes Christmas Eve & Christmas Day

### To Begin

- Homemade cauliflower cheese soup with crispy sage & hazelnuts.
- Smoked salmon roll with lemon, dill & prawns & a pea shoot garnish.
- Homemade Ham Hock terrine served with piccalilli & crostini.
- Baked creamy garlic mushrooms served with warm crusty bread. (V)

### Main

- Roast Cheshire Turkey, Apricot stuffing & all the trimmings.
- Slow Braised Beef, roasted vegetables, colcannon mash & rich gravy.
- Baked Lemon Cod, thyme roasties & a mushroom, leek & spinach cream sauce.
- Homemade Chestnut & mushroom nut roast, served with a rich vegetarian gravy.

All Above Served with roasties & seasonal market veg.

### Desserts

- Traditional Christmas Brandy Pudding & Brandy Sauce.
- Homemade Chocolate & Baileys Cheesecake with Crème Anglaise.
- Homemade Winter Berry Crème Brulé with vanilla Shortbread.
- Homemade Warm chocolate fudge cake, chocolate sauce & ice-cream.

Two courses £29.95 Three courses £37.95

(Includes Warm Artisan Breads & Tea/Coffee & a mince pie)

Children's Options Available: 2 Courses £14.95, 3 Courses £17.95

**BOOKINGS ONLY**

**PRE ORDERS & DEPOSIT REQUIRED.**