

Lunch time and Evening Christmas Menu

2 course £14.95/ 3 course £18.95

To start

✓ **Chef's home-made soup of the day**
served with a warm bread roll

Chef's duck liver & orange parfait
accompanied with toast & a cranberry relish

✓ **Sautéed Stilton Mushrooms**

in a creamy stilton sauce, served with a warm bread roll

Traditional Prawn Cocktail

with a brandy infused marierose sauce & brown bread & butter

To Follow

Roast Pembrokeshire Turkey

accompanied with festive trimmings, chestnut & cranberry stuffing with a rich roast gravy

Traditional tender Roast Beef dinner

with Yorkshire pudding and coated with a rich roast gravy

Traditional mixed game pie

cooked and served in a vegetable redcurrant & port gravy (£3.50 supplement)

8oz Welsh Rib-Eye Steak

a prime and popular cut, deliciously tender steak served with mushrooms & tomato (£3.50 supplement)

Panfried Lemon Sole fillets

Served on a bed of creamy leeks & asparagus spears (£2 supplement)

✓ **Mushroom, brie, hazelnut and cranberry Wellington**

served with a vegetarian redcurrant gravy

To finish

Traditional Christmas pudding

served with a delicious brandy cream sauce

Sticky Toffee Pudding

with butterscotch sauce & Ice cream

Victoria Inn Amaretti Trifle

Luxury Chocolate Fudgecake

drizzled with cream & Ice cream

Chefs Selection of Welsh Cheeses

served with biscuits, grapes & onion chutney (£2 supplement)

Enjoy a fresh Italian coffee and mince pie for an extra £2.50