



Christmas Menu 2016



Starters

Homemade French bread and seasoned butter on arrival

1. Cream of mushroom and tarragon soup
2. Crispy oriental beef with chilli 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. Bruschetta of roast Mediterranean vegetables with crumbled goat cheese, rocket and basil pesto
5. Seafood and shellfish risotto with lemon, sweet potato, samphire and parmesan shaving

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 thyme lentil and red wine 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 and herb mash with chargrilled asparagus and tomato shellfish bisque
6. Penne pasta with roast butternut squash, mushroom, asparagus, sun-blushed tomato, pine nuts, basil and 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 £23.95

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

(Available to pre-order from Saturday, 27th November)

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