



The Glan Yr Afon Inn

www.glanyrafoninn.co.uk



CHRISTMAS DAY MENU

GLASS OF CHAMPAGNE ON ARRIVAL

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FRESH AND SMOKED SALMON TARTAR WITH ROE AND PICKLED CUCUMBER  
PORK ROULADE WITH APPLE AND CRANBERRY CHUTNEY  
OXTAIL CONSOMME WITH PEAS, LEAKS AND PANCETTA CRISP  
PRESSED CHARGRILLED VEGETABLE AND GOATS CHEESE TERRINE  
MELON WITH PARMA HAM, BALSAMIC REDUCTION AND ROCKET SALAD

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HOME MADE WINTER FRUITS SORBET

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ROAST TURKEY WITH CRANBERRY AND THYME STUFFING, PIGS IN BLANKETS AND  
TURKEY GRAVY

ROAST LEG OF LAMB WITH MINT FROTH AND RED WINE SAUCE  
PRESSED BRAISED SHIN OF BEEF IN A RICH RED WINE REDUCTION SERVED WITH  
TRUFFLE MASH AND SHALLOT  
PUREE

PAN SEARED SUPREME OF SALMON WITH SHELLFISH IN A WHITE WINE SAUCE  
GLAZED CHESTNUT WITH SPINACH AND PETIT ONION PIE WITH A HONEY AND RED  
WINE REDUCTION SAUCE  
ALL MAIN DISHES SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

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HOME MADE CHRISTMAS PUDDING WITH BRANDY SAUCE
STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND A CHOICE OF ICE CREAM OR
CUSTARD

COFFEE TIRAMISU WITH BLOOD ORANGE CRIPS AND SAUCE
CREME BRULEE WITH A SHORTBREAD BISCUIT
DARK CHOCOLATE MARQUIS WITH HONEYCOMB AND FRUIT COULIS

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COFFEE AND MINCE PIES

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£55 PER PERSON
£25.00 FOR CHILDREN UP TO 14

