THE CAMBRIAN

CHRISTMAS MENU

Two courses £25   **Three courses £30**

Starters

Homemade winter vegetable soup (VG)
Creamy garlic mushrooms (V)
Homemade chicken liver pate & melba toast
Homemade hummus with caramelised onion jam & melba toast (VG) (Contains Sesame seeds and nuts)

Main Courses

A choice of turkey or beef served in homemade gravy, with stuffing, Yorkshire pudding and pigs in blankets
Nut roast served in homemade vegetarian gravy, with Yorkshire pudding (V)
Vegan sausages with all the roast dinner trimmings (VG)
Duck breast served in an orange and brandy jus (+ £5)
Salmon fillet served in a white wine sauce (+ £5)
Welsh sirloin steak with chips, onion rings, chargrilled tomato, salad and peppercorn sauce (+£7)
Roasted butternut squash stuffed with Mediterranean vegetables, with mozzarella and breadcrumbs (V) (Vegan)
Sweet potato & chickpea curry served with rice & naan bread (VG)

Desserts

Traditional Christmas pudding with brandy sauce
Chocolate Yule log
Strawberry cheesecake (Vegan available)

Please call us to book 01970 612 446

THE CAMBRIAN FOOD ORDER FORM

To ensure you have a wonderful festive time at The Cambrian it is essential to please:

1. Book early providing a contact name and phone number
2. Send your food choices at least a week in advance
3. If ordering steak, please say how you would like it cooked: rare, medium, well done
4. For parties of 10 or more, we require a £5 deposit per person. (This is on-refundable and deducted from each bill at the end)

Allergens: Every dish at The Cambrian is freshly prepared in small kitchens that handle allergens. For this reason, **we cannot be 100% sure** the complete absence in of allergens in any dish. Customers with **life-threatening allergies and intolerances** must take this risk into consideration.

Please do speak to our friendly staff, in advance of your booking, to explore things further.

CONTACT NAME: **COMPANY / GROUP:**   **CONTACT NUMBER:**   **CONTACT EMAIL:**

_____   _____   _____   _____

No. of Guests _____   **DEPOSIT PAID Y/N ____**   **AMOUNT PAID: _____**

NAME OF GUEST	STARTER	MAIN COURSE	DESSERT