

# Christmas Parties 2024

2 COURSE £28.00 | 3 COURSE £32.00

11th Nov – 21st Dec 2024

Mon – Sat

12:00 PM – 2:30 PM

6:00 PM – 8:00 PM



GWESTY TYNYCORNEL  
HOTEL

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## First Course

**Sweet Potato Soup with Crispy Sage Croutons** a velvety sweet potato soup infused with holiday spices, topped with crispy sage croutons. served with rustic bread and vegan roasted garlic butter. (Vg / GFO)

**King Prawn Flatbread** shell-off prawns sautéed with chillies and garlic, served on a lime-infused flatbread with caramelised onions and roasted sweet pepper salsa, garnished with fresh coriander.

**Welsh Lamb Pinwheels** locally sourced lamb and rosemary mince encased in golden puff pastry, accompanied by pickled red onion, baby spinach, and a cranberry yoghurt sauce.

**Winter Mushroom Croquettes** golden and crispy croquettes made with a blend of wild mushrooms, served with white truffle mayonnaise. (V)

**Seafood Chowder** a hearty chowder brimming with asparagus, hake, smoked haddock, prawns, and mussels in a creamy herb-infused broth, served with warm ciabatta bread. (V / GFO)

## Second Course

**Turkey** lemon-herb roast, piggy blankets, stuffing, sprouts, Christmas-bird gravy

**Lamb** slow braised Welsh rump, minted gravy

**Beef** slow braised brisket, peppered cabbage, fondant potato, spiced rioja sauce (GF)

**Venison** roasted haunch, chestnut and stilton filling, roast gravy (GF / DF)

**Festive Wellington** a sumptuous filling of roasted root vegetables, wild mushrooms, chestnuts, and cranberries wrapped in golden puff pastry, served with a rich red wine and cranberry jus (VG)

All roasts served with herb roast potatoes, creamed leeks, braised red cabbage, tenderstem, maple-glazed root veg, Yorkshire pudding.

### Festive Favourites

**Salmon** roasted fillet, chive crushed potato, cassalette of beans (GF / DF)

**Baked Gnocchi with Butternut Squash** tender gnocchi baked with roasted butternut squash, cranberries, and chestnuts in a creamy sage and ricotta sauce. Finished with mozzarella and fresh parsley.

**Turkey Burger** golden panko-crusted turkey breast in a toasted brioche bun with cranberry tonkatsu sauce, sage and onion stuffing, melted Brie cheese, crispy bacon, Brussels sprouts slaw, and pickled red onions. Served with rosemary-seasoned sweet potato fries and a pig in a blanket skewer.

## Sweet Course

**Mini Pavlova with Cranberry Vodka & Orange Sauce** crispy meringue nest topped with vanilla ice-cream and drizzled with a tangy cranberry vodka and orange sauce, garnished with fresh berries and mint leaves. (V / GF)

**Traditional Christmas Pudding with Brandy Sauce** a rich steamed pudding filled with dried fruits, nuts, and warming spices, served warm with a velvety brandy sauce. (V)

**Profiteroles with Chocolate Sauce** delicate choux pastry, drizzled with dark chocolate sauce, and sprinkled with candied orange zest. (V)

**Strawberry Bavarois with Warm Mulled Wine Berries** creamy strawberry bavarois topped with warm mulled wine-infused berries, garnished with fresh mint. (Vg / GF)

**Baileys Crème Brûlée with Shortbread Biscuit** a silky Baileys-infused crème brûlée topped with a crisp caramelized sugar crust, served with a buttery shortbread biscuit. (V / GF)

(V) – vegetarian (VG) – vegan (GF / O) – gluten free / option

**Allergies and Intolerances:** If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. While every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free.