



Caemorgan Mansion



01239613297



Dinner Menu December 2014

Entrée

Roasted Tomato Soup , French Bread, Butter £4.95

Cauliflower and melted stilton soup with caramelised onion £4.95

Shallot Tarte Tatin £4.95

Traditional Prawn Cocktail £4.95

Sautéed Scallops with bacon and sage & white wine reduction. £7.50

Welsh Beef Carpaccio £5.50

Melted Camembert with Blueberry compote £5.50

Main Courses

*Pan seared duck with spiced orange and cranberry, creamed cabbage, parsnip purée, potato accompaniment.
£16.95*

*Pan roasted Line Caught Sea Bass fillet on a bed of deep fried spinach, crème fraiche and chive sauce, potato
accompaniment. £14.95*

10 oz Sirloin Steak (Golwg Y Mor Aberporth Herd), French fries (thins), mushroom and blue cheese sauce. £19.95

Sautéed Pork filet with brandy prune cream sauce, potato accompaniment. £15.95

*Turkey Breast 'ballotine', stuffed with sausage meat & with cranberries, potato accompaniment.
£18.75*

*Parmesan Pheasant escalope with crispy ham and a bacon, beetroot and cream sauce , potato
accompaniment. £18.95*

Shallot Tarte Tatin £15.95 (v)

Savoury Pecan Loaf, Beetroot 'Slaw' relish and new potatoes £14.95 (v) (24 hr notice please)

Desserts

Italian Christmas trifle. £5.95

'Ramsey's' Rich Rice Pudding with Pistachios, Orange & Apricot Accompaniments £5.95

Christmas pudding ice cream £5.95

Pannacota with pomegranate glaze £5.95

Pear and Amaretto cheesecake £5.95

Sherry Glazed figs £5.95

Four Welsh Cheese selection, caramelised onion chutney, biscuits £7.90

Tea/Coffee and Chocolates £3.50

Please note all of our menus are prepared from locally sourced products as far as possible so are subject to availability. We also prepare them on site in our Kitchens and we do not buy in pre-prepared foods/courses of any type. For this reason we would appreciate your patience whilst we prepare the meals to match your expectation.