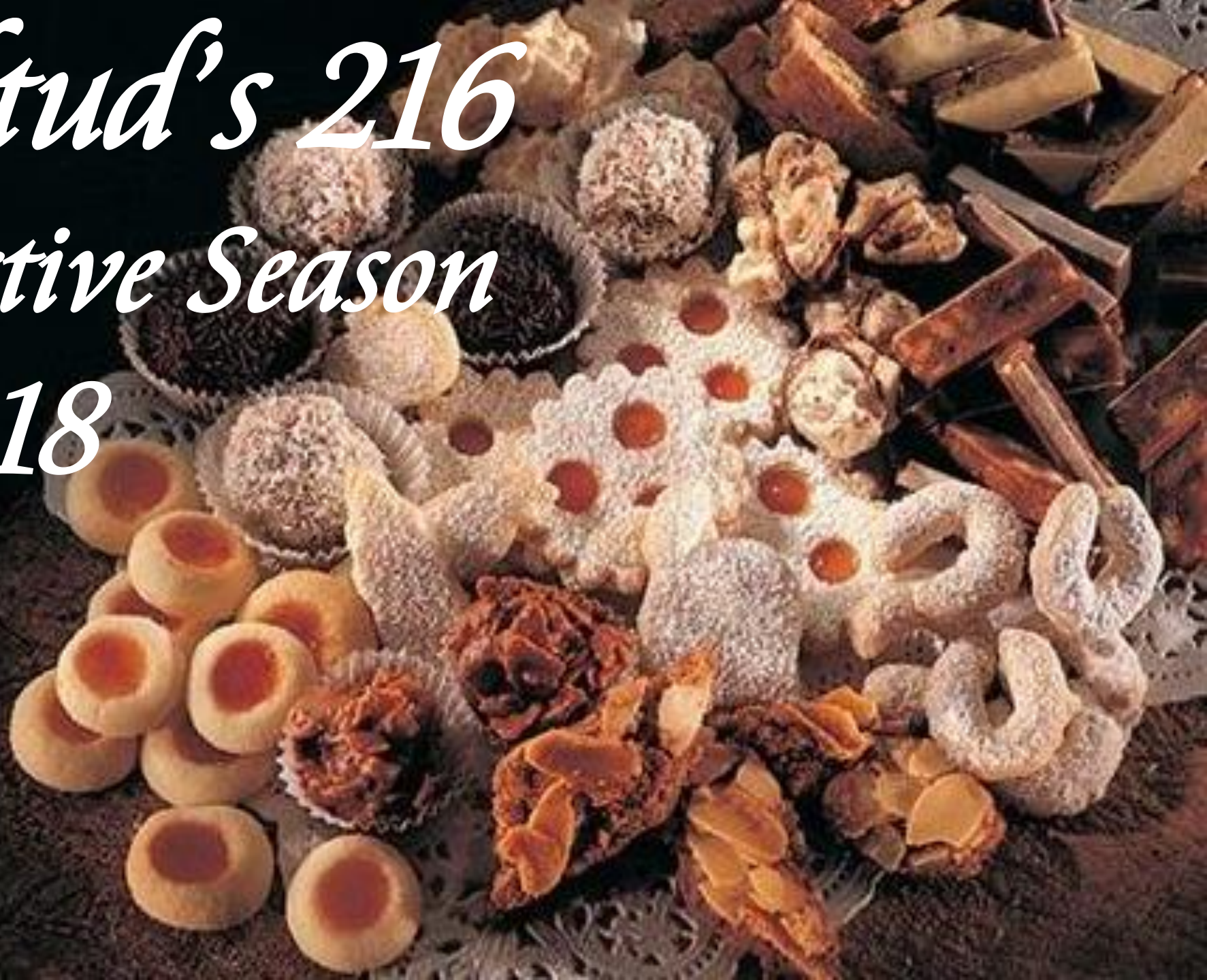


*Illtud's 216
Festive Season
2018*



Christmas Party Menu

2 Courses £18.50

3 Courses £23.00



Starters

V ~ Illtud's 216 Christmas Soup
*creamy chestnut and parsnip soup,
wild cranberries*

or

**V ~ Pant-Ysgawn Goat Cheese
and Tomato Tart**
rocket salad, Balsamic infused
or

"Welsh Dragon Pâté"
*potted, chopped lamb's liver,
red chillies and herbs, Cumberland sauce, toast,
red onion and orange salad*
or

**Potted North Atlantic Prawns
and Crab Meat**
*Mary Rose and American cocktail sauces,
watercress and toast*
or

Smoked Scottish Salmon
*with horseradish cream, capers
and chopped red onion*

Mains

Traditional Christmas Turkey
*on walnut and sage stuffing
giblet gravy, cranberries,
Sunday potatoes and seasonal vegetables*
or

Pan Fried Salmon Steak "Hollandaise"
new potatoes and seasonal vegetables
or

V ~ Slow Simmered Pumpkin Tagine
*with sweet cranberries, apricots,
roasted red onions, fennel and sultanas,
flavoured with cinnamon and warming spices
served in a ring of Basmati rice*
or

Roasted Sirloin of Welsh Beef
*Sunday potatoes and a rich bouquet
of seasonal vegetables*
or

Roasted Leg of Black Mountain Lamb
*Sunday potatoes and a rich bouquet
of seasonal vegetables*

Puddings

Old Fashioned Christmas Pudding
*spiced with cinnamon, cloves and nutmeg,
rounded off using a traditional vintage stout,
brandy sauce*
or

Chocolate Mousse
*mango coulis and raspberry cream
in a chocolate basket*
or

Original Austrian Apple Strudel
with custard or vanilla ice cream
or

Illtud's 216 Berry Trifle
*a rich trifle with custard,
autumn wood berries, Amaretti cookies,
toasted sliced almonds and
pomegranate seeds*
or

Selection of Welsh Farmhouse Cheese
*St Illtyd, Perl Las, Perl Wen and
Pant-Ysgawn Goat's cheese
with quince cheese, fruit and biscuits*

Christmas Day



Tuesday, 25th December 2018

Mulled Wine on Arrival

~

Black Tiger Prawn Cocktail "Marie Rose"

on a bed of tender lettuce leaves

or

San Danielle Ham

Charentais melon, Grissini

or

V ~ Goat Cheese and Spinach Terrine

in a garland of lamb's lettuce and raspberry vinaigrette

~

Illtud's 216 Christmas Soup

white truffle oil infused potato cappuccino

with black winter truffles

~

Christmas Sorbet

lemon meringue sherbet with lingo berries and champagne

~

Traditional Christmas Turkey

on walnut and sage stuffing with giblet sauce and cranberries,

roast potatoes and a rich bouquet of roasted vegetables

or

Pan Seared Sea Bass Fillet

wrapped in Pancetta and sage

creamed green lentils, Illtud's potatoes

or

V ~ Slow Simmered Pumpkin Tagine

with sweet cranberries, apricots, roasted red onions,

fennel and sultanas, flavoured with cinnamon and warming spices,

served in a ring of Basmati rice

~

Finest Old Fashioned Christmas Pudding

A very moist, packed full of fruit,

slowly fermented in Port and Cognac,

spiced with cinnamon, cloves and nutmeg

rounded off using a traditional vintage stout,

served with brandy-rum sauce

or

Chocolate Mousse

with mango coulis and raspberry cream

in a chocolate basket

or

Selection of Welsh Farmhouse Cheese

St Illtyd, Perl Las, Perl Wen and

Pant-Ysgawn Goat's cheese

with quince cheese, fruit and biscuits

~

Illtud's 216 brewed coffee

and mince pies

£ 72.50

*(Children menu
available on request)*



New Years Eve Dinner Menu

Starters

White Truffle Oil Infused Potato Cappuccino
with black winter truffles £ 6.75

V ~ Mature Stilton and Pear Pâté Quenelles
in a garland of lamb's lettuce and raspberry vinaigrette £ 7.25

San Danielle Ham

Charentais melon, Grissini £ 8.50

Black Tiger Prawn Cocktail "Marie Rose"
on a bed of tender lettuce leaves £ 8.50

Mains

V ~ Slow Simmered Pumpkin Tagine
with sweet cranberries, apricots, roasted red onions, fennel
and sultanas, flavoured with cinnamon and warming spices,
served in a ring of Basmati rice £ 13.75

Pan Seared Sea Bass Fillet
wrapped in Pancetta and sage creamed green lentils,
Illtud's potatoes £ 15.75

Free Range Chicken Breast with Perl Wen Cheese
herbed mushroom risotto and roasted cherry tomatoes £ 15.75

Grilled Welsh Sirloin Steak
grilled tomato, water cress and beefeater chips £ 18.50
Madagascar pepper sauce, Sauce Béarnaise,
Blue Stilton Sauce or fine Port wine sauce £ 3.00

Puddings

Grand Marnier Brûlée
with orange segments and chocolate brownie £ 6.50

Steamed Chocolate Pudding
with chocolate sauce and strawberries £ 6.25

Selection of Welsh Farmhouse Cheese
with quince cheese, fruit and biscuits £ 8.50

Selection of Locally Produced Ice Creams
with your choice of toppings £ 6.25

Illtud's 216

CHRISTMAS PARTY BOOKING FORM

Book your Christmas celebration before 31st October 2018
and you can also enjoy

A FREE LUNCH FOR TWO

If you are the party organiser for 10 or more guests ordering from the three courses Christmas Party Menu we will give you a voucher for Illtud's two courses Business Lunch for two, to enjoy in the New Year. We require a non-refundable deposit of £10 per person in order to secure your Christmas Party booking. You can arrange to pop in and pay the deposit or send us a cheque made payable to Illtud's 216. Please do not forget to let us have your guests' meal choices at least a week in advance of your Christmas meal. Please do not hesitate to contact us on 01446 – 793 800 for any dietary or other requirements.

Name of Organiser :	Email Address :	Number of Guests :
Company (optional) :	Date of Party :	Special Requirements :
Telephone Number :	Time of Arrival :	



