

Illtud's 216

Festive Season 2019



Christmas Party Menu

2 Courses £18.50 or 3 Courses £23.00

Whether you are planning an intimate get-together for family and friends, or a party for the boys and gals from the office, at Illtud's 216 you will find all you need for a perfect Christmas celebration.

There is nothing like fine food and wine to set you in the mood for the festive season.

Book your party by 31st October 2019 and you can also enjoy a free lunch for two in the new year*.

We are open every day for lunch and dinner from 25th November to 24th December 2019.

* Please refer to terms on the back page



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 ~ "Glamorgan Crumble"
*leek, carrot and cheddar bake
on creamy button mushrooms sauce,
grilled cherry tomatoes
and ale battered sage leaves*
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 Menu

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 ~ Mature Stilton and Pear Pâté

*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 ~ "Glamorgan Crumble"

*leek, carrot and cheddar bake
on creamy button mushrooms sauce,
grilled cherry tomatoes and ale battered sage leaves*

~

Finest Old Fashioned Christmas Pudding

*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)



**BACK AGAIN BY
POPULAR DEMAND**



**CELEBRATE
NEW YEAR'S EVE IN STYLE**

**GET YOUR GROOVE ON AT
ILLTUD'S 216!**

70's DISCO

New Years Eve Dinner Menu



Starters

**V ~ Truffle Oil Infused Potato
Cappuccino**
with black winter truffles

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

San Danielle Ham
Charentais melon, Grissini

Prawn Cocktail "Marie Rose"
on a bed of tender lettuce leaves



Mains

"Glamorgan Crumble"
*leek, carrot and cheddar bake
on creamy button mushrooms sauce,
grilled cherry tomatoes and ale
battered sage leaves*

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

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

Grilled Welsh Sirloin Steak
*grilled tomato, water cress and
beefeater chips*

Puddings

Grand Marnier Brûlée
*with orange segments and chocolate
brownie*

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

Welsh Farmhouse Cheese
with quince cheese, fruit and biscuits

Locally Produced Ice Creams
with your choice of toppings

Illtud's 216

CHRISTMAS PARTY BOOKING FORM

Book your Christmas celebration before 31st October 2019
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 :	



