

Illtud's
216
Festive
Season
2017



Lunch Christmas Party Menu

2 Courses £ 16.00 / 3 Courses £ 20.50 Tuesday to Saturday 12:30 to 2:30 pm

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*

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*

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*



Dinner Christmas Party Menu

2 Courses £ 18.50 / 3 Courses £ 23.00 Tuesday to Saturday 6:30 to 9:30 pm

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*

"Gravlax"

*prime salmon fillet cured in sugar, salt and dill
and perfumed with Brandy, Dijon mustard dressing*

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



Monday, 25th December 2017

Mulled Wine on Arrival

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Black Tiger Prawn Cocktail “Marie Rose”

on a bed of tender lettuce leaves

or

San Danielle Ham

Charentais melon, Grissini

or

V ~ Wild Mushroom, Broad Beans and Chick Peas Pâté

with tarragon, lemon and hazelnuts

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

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Christmas Sorbet

lemon meringue sherbet with lingo berries and champagne

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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 Illyd, Perl Las, Perl Wen and
Pant-Ysgawn Goat’s cheese
with quince cheese, fruit and biscuits*

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Illtud’s 216 brewed coffee

and mince pies

£ 68.50

*(Children menu
available on request)*



New Years Eve Dinner Menu

Starters

V ~ Creamy Chestnut and Parsnip Soup
with wild cranberries £ 6.75

V ~ Assortment of Vegetarian Pâtés
with tarragon, lemon and hazelnuts
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 2017
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 :	



