Oxwich bay Hotel Christmas Party Evening Menu 2015

To start

1. White onion and thyme veloute
2. Smoked salmon and prawn roulade, lemon and dill mayonnaise and a watercress salad
3. Potted pork, vintage cider and apple chutney, baby apples, watercress and olive oil crostini
4. Crisped goats cheese, textures of beetroot, watercress and balsamic pearls

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Main Course

1. Roast Turkey breast, herb stuffing, bacon wrapped sausage and cranberry sauce
2. Roast beef, homemade Yorkshire pudding, creamed horseradish and a red wine gravy
3. Grilled fillet of salmon served with a cockle, laver bread crust and a white wine sauce and chive sauce
4. Sweet potato, parsnip and cranberry filo parcel served with a red currant and port sauce

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Desserts

1. Coconut pannacotta, pineapple and mint relish and a mango sorbet
2. Christmas pudding served with Oxwich bay brandy sauce and spiced cherries
3. Dark chocolate delice, orange curd and dark chocolate crumb
4. Welsh cheese plate served with celery, grapes and cheese biscuits

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Coffee and mince pies

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Wine

1. Red
2. White
3. Rose