

# CHRISTMAS DINNER PARTY MENU 2009

£19.95 per person  
including bottle House Wine per couple

## *Starters*

[V] Cream of leek & potato soup  
with olive oil croutons

Goujons of salmon in a garlic herb breadcrumb  
on a bed of leaves, with tarter sauce

[V] Cantaloupe melon  
served with a duo of fruit coulis

## *Main Courses*

**All main courses served with seasonal vegetables, roast & new potatoes**

Roast silverside of Welsh beef  
with Yorkshire pudding & horseradish sauce

Roast breast of Pembrokeshire turkey  
with thyme & parsley stuffing, bacon, chipolata roll & cranberry sauce

Roast breast of chicken  
with a red wine & mushroom sauce

{V} Traditional nut roast  
with a vegetarian gravy

[V] Escallops of quorn, mushrooms & garlic  
with a chasseur sauce

## *Desserts*

Christmas pudding  
with brandy sauce

Chocolate & vanilla ice cream cake  
with fresh cream

Banoffee meringue roulade  
served with butterscotch sauce

Coffee/tea with mince pies

[www.oxwichbayhotel.co.uk](http://www.oxwichbayhotel.co.uk)  
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