



BOOK·A·COOK Wales

ADVENT MENU

• STARTERS •

Cranberry & Rhyd Y Delyn Tart

Chestnuts

Smoked Salmon Mousse

Horseradish & Orange

Seasonal Terrine

Spiced Apple Compote

Duck & Apple Fritters

Plum Sauce

Crab Croquettes

Aiioli

• MAINS COURSE •

Pheasant Schnitzel

Cranberry & Port Sauce, Seasonal Vegetables

Braised Short Rib of Beef

Crispy Rosemary Potato, Carrots & Parsnips

Lamb Curry

Chickpea & Mint Salad

Roasted Squash

Parsley Gnocchi, Tysilio Goats Cheese, Sprouts

Braised Duck or Wild Mallard Leg

Chestnut & Sausage Stuffing, Sprouts, Apple Sauce, Rosemary Potatoes

Catch of the Day

Potato Terrine, Mushy Peas, Tartare Sauce

• TO BOOK •

Email - bookacookwales@gmail.com

Website - www.book-a-cook.co.uk

ADVENT MENU

• DESSERT •

Sherry Trifle

Mint Chocolate Brownie

Tart Tatin

Cinnamon Cream

Santiago Tart

Mincemeat & Apple

Sticky Toffee Date Pudding

Clotted Cream

£25.00 per person

***All our dishes are cooked fresh on the day.**

Should you have any dietary requirements please let us know.

• ADDITIONAL EXTRA •

Extra Bread - £2.50

Extra Butter - £2.00

Braised Red Cabbage - £2.50

Extra Green Vegetables - £2.00

Vanilla & Cinnamon Fudge - £2.00

Ginger, Chocolate & Almond Tiffin - £2.00

Chocolate Orange Truffles - £2.00

Sample of 3 Local Cheeses with Homemade Crackers - £6.00

Book - Elizabeth Morgan - £10.00

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