

Pommes.....

Christmas List 2008

Canapés

Welsh Buttermilk Pancakes with Rhydlewis Smoked Trout and
Crème Fraiche

Carmarthen Ham with Fig Chutney on Homemade Spelt Bread

Wild Boar Sausage Rolls

Mini Tudor Pyes

Elizabethan Trout Pasties

Cheese Puffs

First Courses

£5.50 per person

Bwlch Venison Terrine en Croute, Served with Homemade Plum
Chutney and Chicory Salad

Potted Wild Salmon with Homemade Organic Beetroot Relish and
Homemade Welsh Oat Bread

Glamorgan Sausages

(An Old Welsh Dish of Meatless Sausages with a Local Organic
Shitake Mushrooms and a Mustard Sauce)

Caerphilly Pye

(A Traditional Welsh Tart with Cheese, Cream and Walnuts)

Smoked Tongue with Morello Cherry and Madeira Sauce

Welsh Lamb Ham with Leek Vinaigrette and Homemade
Rosemary Jelly

Main Courses

£12.50 per person unless otherwise stated

Tudor Pie

(Turkey, Goose, Chicken, Duck, Pheasant, Quail. All Birds are Boned and Stuffed into Each Other Covered with a Veal and Pork forcemeat and then Encased in a Butter Puff Pastry and Baked)

Feeds 30-35 People

£250

Home Cooked Whole Local Ham on the Bone Poached in Local Cider then Roasted with Newquay Honey and Lavender

Feeds 20 People

£85

Lady Llanover Salt Duck

(Large Plump Juicy Ducks Salted and Spiced, then Braised Over Apple Juice, Herbs and Organic Winter Vegetables Served with Felin Foel Savoury Ducks

Casserole of Bwlch Venison, Marinated in Wine with Herbs and Spices then Slowly Cooked in our Aga with Newquay Fruit Mead and Seasonal Root Vegetables with Rowan Jelly

Welsh Black Beef, Braised in Llandeilo Ale with Wild Mushrooms and Pickled Walnuts

Elizabethan Pork Braised in Mead with Fruit and Spices, Served with Sweet Oranges and Walnuts and Black and White Pudding

Smoked and Roasted Root Vegetables Braised in a Cider Sauce and Topped With Perl Wen Cheese

Stuffings
£2.50 per person

Onion, Sage and Prune
(Excellent with Goose and Pork)

Thyme, Pear and Walnut
(Good with Turkey, Chicken and Pork)

Turnip, Apple and Lovage
(Perfect with Duck, Goose and Pork)

Wild Myrtle and Rosemary
(Delicious with Lamb and Pork)

Horseradish, Onion and Mustard
(Partners Both Beef and Ham)

Lemon and Herb
(A Favourite for Lamb and Mutton)

Sauces
£1.50 per person

Cranberry, Port and Orange
(Perfect with Turkey, Ham and Cold Duck)

Spiced Oat Bread Sauce
(Great with Turkey, Chicken and Pheasant)

Redcurrant and Rosemary
(Great with Lamb, Mutton and Venison)

Gooseberry, Apple and Lemon Balm
(Perfect with Goose and Duck)

Vegetables
£3.75 per portion

Mousseline of Carrots

Puree of Celeriac

Roasted Root Vegetables

Welsh Potato Cakes

Raised Pies to be Served Cold

Mixed Local Game

Veal and Ham with Local Free Range Duck Eggs

Bwlch Venison and Homemade Rowan Jelly with Port and Juniper Berries

Local Wild Boar and our Own Spiced Apples

£20 for 6 people or £25 for 8 people

Savoury Pies to be Served Hot

Wood Pigeon and Welsh Black Steak in Brown Ale and Newquay Fruit Mead

Rabbit Pie, Local Wild Rabbit Poached in Cider with Lemon and Parsley, Pork Meatballs and Penpont Organic Carrots

Tudor Mince Pies, Minced Lamb with Vegetables, Fruit and Spices

£3.50 per portion

Puddings

£5.50 per person unless stated otherwise

Traditional Christmas Pudding, Homemade with Lashings of Fruit and Brandy

1lb £6.50, 2lb £8.50, 3lb £10.50

Welsh Aromatic Pudding, Apple and Fruit with Mulled Wine and Honey

Treacle Sponge Pudding, a Light Sponge Pudding with Golden Syrup, a Little Molasses and Llangoedmor Cream

Mincemeat and Apple Tart with a Cream and Almond Topping

Rose Petal Cream, a Buttermilk Cream Flavoured with Rosewater and Rose Petals

Chocolate Log, a Rich Light Roulade with 85% Dark Chocolate, Milk Chocolate and White Chocolate.
We Only Use Fairtrade Chocolate

Cakes

Traditional Rich Fruit Cake with Marzipan and Icing **OR** Finished in the Victorian Way, Piled High with Crystallised Fruits and Drizzled with Glace Icing

4" £6.50

6" £8.50

8" £10.50

10" £12.50

Angel Cake

(A Light White Cake with Marshmallow Frosting)

£7.50

Christmas Chocolate Cake
(Various Shapes e.g. a Christmas Tree, Star etc. A Delicious
Buttermilk Cake, Moist and Rich, But Not Sickly)

£8.50/£10.50

Hafod Cake
(A Butter and Oatmeal Cake with Dried Plums, a Very Old Welsh
Recipe Made in the Mountain Farms at the End of the Summer)

£5.50

Gilded Welsh Gingerbread
(Another Old Welsh Recipe, the Gilding and the Leaves and
Cloves Decoration Are Said to Represent Armour)

£5.50

Christmas Ring Cake
(Iced Coffee Ring with Sugar Leaves Fruit and Flowers)

£7.50/£12.50

Biscuits etc

Aberffraw Cakes
(The Little Shell Cakes from Anglesey)
Lavender Biscuits
Almond Macaroons
Christmas Novelty Biscuits

£1.50 for 6

Petit Fours

Coconut Pyramids
Viennese Fingers
Mini Mince Pies
Coconut Ice

Chocolate Fruits

£5.50 for 12 or £9.50 for 24

Christmas Breads

£2.50 per Loaf

Fougasse

(From Provence, a Flat White Bread with Aromatic Herbs,
Lavender, Thyme and Rosemary)

Three Kings Ring

(From Spain, with Glace Cherries, Candied Peel and Almonds)

Pulla

(From Finland, White Bread with Cardamom and Saffron)

Kuetzenbrot

(From Austria, Wholemeal Bread with Spices and Dried Peaches,
Apricots, Pears and Prunes Scattered with Whole Almonds)

Certosino

(From Italy, White Bread with Nuts Fruit and Chocolate)

Welsh Breads

£1.50 per Loaf

Malted Barley Bread

Oat Bread

Spelt Bread, Introduced by the Romans with Honey and Olive Oil

Let Us Take the Hassle Out of Christmas Day!!!

The “Birds” in the menus come fully prepared with full instructions for you to put into the oven. They are in roasting tins, herbed, spiced and seasoned and coated as appropriate.

The vegetables arrive in foil dishes for you to just reheat and the sauces are ready to serve.

The gravies just need putting into saucepans and heating. All our puddings can be kept in a fridge for a few days (longer in a freezer).

Our Christmas puddings can be steamed or microwaved.

NONE of our food is previously frozen so you can freeze it when you receive it if you wish.

Menu for Two People

Caerphilly Pye with Homemade Tomato Chutney

Local Roast Pheasant, Homemade Game Chips, Celeriac Cream,
Savoy Cabbage, Stir Fried with Chestnuts, Braised Baby Onions

Trio of Chocolate Log with an Orange and White Chocolate Filling
Llangoedmor Jersey Cream

Petit Fours
Coffee/Tea

£75 for 2 People

Menu for 4 People

Potted Wild Salmon with Beetroot Relish

Roast Duck with Baked Savoury Filled Oranges, Peas with Shallots
and Sage Butter, Carrots with Coriander and Ginger
A Gravy with Morello Cherries and Brandy

Mincemeat and Apple Tart with an Almond Cream Topping
Llangoedmor Jersey Cream

Petit Fours
Coffee/Tea

£145 for 4 People

Menu for 6 People

Welsh Lamb Ham with Leek Vinaigrette and Rosemary Jelly

Free Range Organic Chicken, Spiced Bread Sauce, Tarragon and
Local Organic Shitake Mushroom Stuffing, Welsh Potato Cake,
Mousseline of Swede, Crispy Organic Kale

A Christmas Ring
(A Coffee Sponge, Iced and Decorated with Crystallised Fruits
and Soaked in Tia Maria)
Llangoedmor Jersey Cream

Petit Fours
Coffee/Tea

£225 for 6 People

Menu for 8 People

Glamorgan Sausages with a Sauce of Local Organic Shitake
Mushrooms and Mustard

Roast Goose, Braised Red and White Cabbage, Mashed Organic
Local Potatoes, Baked Apples Filled with Onions and
Gooseberries, Roasted Jerusalem Artichokes, Cider Gravy

Angel Cake with a Marshmallow Frosting and a Fresh Citrus Sauce

Petit Fours
Coffee/Tea

£300 for 8 People

Menu for 10 People

Smoked Tongue with a Morello Cherry and Madeira Sauce

Roast Turkey, Cranberry and Bread and Butter Sauce, Chestnut
and Hazelnut Stuffing, Cream of Brussels Sprouts
Seasonal Root Vegetables Glazed with Honey and Ginger and
Roasted in Goose Fat
Madeira Gravy

Christmas Pudding

Brandy and Organic Butter
Barbados Butter (Brown Sugar and Rum)
Llangoedmor Jersey Cream

Petit Fours
Coffee/Tea

£385 for 10 People