

# THE PENRALLT

## Christmas Day Luncheon 2011

*Roasted butternut squash & chestnut soup*

*Pan seared scallops, cauliflower puree, black pudding, sweetcorn fritter*

*Carpaccio of beef, bresola, corned beef hash, rocket, horseradish*

*Assiette of melon, pomegranate sorbet, clementine & mint salad*

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*Pink grapefruit & dill sorbet*

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*Roast Pembrokeshire turkey, chipolata sausage, chestnut stuffing, pan gravy*

*Fillet of welsh black beef, wild mushroom, truffle ravioli, roasted shallots,  
chateaubriand sauce*

*Monkfish fillet with spinach & Carmarthen ham, poached langoustine tails,  
lobster & tarragon bisque*

*Pan fried breast and confit leg of duck, spiced red cabbage, redcurrant jus*

*Cannon of lamb, pistachio & marjoram crust, ragu of peas, pancetta and broad  
beans, lamb jus*

*Enquire for vegetarian options*

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*Christmas pudding, brandy butter or rum sauce*

*Platter of welsh cheese, homemade chutney, oatcakes*

*Dark chocolate torte, white chocolate & penderyn whisky sauce, crisp chocolate  
gallatta*

*Hazelnut brulee, clementine & nutmeg shortbread, shot of Francesca*

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*Tea, coffee & petit fours*

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£65.00