



Ship Inn Christmas Menu

3 course meal, starter, main and dessert, with mince pie and coffee for afterwards.



Starters

- Gwaun Valley beef brisket bon bons served on a rich horseradish pillow, dusted with Parmesan cheese and garnished with lambs lettuce and tomato relish.
- An indulgent Camembert served with a mulled wine, cranberry mulled wine chutney and a warm, toasted, rosemary butter infused ciabatta. vegetarian.
- A salmon and prawn terrine served with Aber Falls marmalade gin, pickled cucumber, on a bed of rocket.

Main Courses

- A wild mushroom and chestnut wellington served with Pembrokeshire golden roasted potatoes, brussel sprouts tossed with mushroom, local Pembrokeshire honey and wholegrain mustard (optional) roasted carrots and parsnips, cauliflower cheese and a green vegetable medley. vegetarian
- Succulent Pembrokeshire turkey with cranberry sauce, stuffing and a pig in a blanket served with Pembrokeshire golden roasted potatoes, brussel sprouts tossed with bacon and mushroom, local Pembrokeshire honey and wholegrain mustard (optional) roasted carrots and parsnips, cauliflower cheese and a green vegetable medley.
- Expertly roasted topside of Gwaun Valley beef, a rich helping of horseradish sauce, a Yorkshire pudding and a pig in a blanket, served with Pembrokeshire golden roasted potatoes, brussel sprouts tossed with bacon and mushroom, local Pembrokeshire honey and wholegrain mustard (optional) roasted carrots and parsnip, cauliflower cheese and a green vegetable medley.

Desserts

- A Christmas pudding dome, Madagascan vanilla custard and a pot of brandy sauce.
- A triple chocolate brownie laden with mint chocolate chip ice-cream.
- Homemade Christmas crumble with Aber Mawr apples, cranberries and mixed spice served with a rich custard.

Drinks, Christmas crackers, Mince pies and coffee included £28.00 per person.

£19.00 per child. (under 16)

We hope you enjoy your festive feast with us

