

CHRISTMAS & NEW YEAR 2017



RED WHARF BAY | ANGLESEY
NORTH WALES | LL75 8RJ

www.thetavernonthebay.co.uk

HAVE YOU BOOKED YOUR CHRISTMAS PARTY YET?

WE CAN'T THINK OF A BETTER VENUE

Special offer for Monday - Thursday lunchtimes

CHRISTMAS MENU

SERVED LATE NOVEMBER
- 23RD DECEMBER

Tomato, basil & roast red pepper soup
Artisan bread

Chef's chicken liver and ruby port pate,
spiced apple chutney & toast

Tian of smoked salmon, crab & prawn
lemon & tarragon mayonnaise

Wild mushroom, spinach & garlic on warm bruschetta
Glazed with perl las



Roast crown of turkey breast, pork & herb seasoning,
bacon wrapped chipolatas
Pan gravy, roast potatoes & seasonal vegetables

Pan fried hake fillet, citrus butter sauce,
crushed new potatoes & seasonal vegetables

Braised shoulder of Anglesey lamb
with Redcurrant & mint jus
Roast & seasonal vegetables

Thai green vegetable curry, sticky coconut rice,
flatbread & Asian slaw



Steamed Christmas pudding with brandy
& butterscotch Sauce

White chocolate cheesecake & raspberry compote

Warm Belgian waffle, maple syrup,
and banana & banoffee ice cream

Trio of Welsh cheeses, chutney, grapes, celery & biscuits
(£3 supplement)

Two Courses £20 | Three Courses £25
Mon - Thurs Lunch Two course £17.50

CHRISTMAS DAY

French onion soup
Gruyere cheese croute

Festive spiced confit duck leg
Orange & port syrup

Tian of smoked salmon, crab & prawn
lemon & tarragon mayonnaise

Wild mushroom, spinach & garlic
Warm bruschetta glazed with perl las



Roast crown of turkey breast, pork & herb seasoning,
bacon wrapped chipolatas
Pan gravy, roast potatoes & seasonal vegetables

Chargrilled 8oz welsh fillet steak,
brandy & cream peppercorn sauce,
Roast potatoes & seasonal vegetables

Pan seared wild seabass,
Mediterranean roast vegetables,
sauté new potatoes
mango & lime salsa

Savory garden herb pancake,
Caerphilly cheese & leek filling,
rocket salad & sweet potato Fries



Steamed Christmas pudding with brandy & butterscotch

White chocolate cheesecake & raspberry compote

Warm Belgian waffle, maple syrup, banana
& banoffee ice cream

Trio of Welsh cheeses, chutney,
grapes, celery & biscuits

Coffee and Petit Fours

£70 | £35 Children under 12

NEW YEARS EVE GALA BUFFET

LIVE SINGER



Champagne and Canapés

Carved rare roast sirloin of welsh beef
Carved honey baked ham
Thai lemongrass chicken kebabs
Continental meat platter



Poached whole dressed salmon
Shell on king prawns
Smoked salmon gravadax
Smoked trout & prawn tian, gem lettuce

Roast pepper, penne pasta & pesto
Coleslaw
New season potatoes, vinaigrette dressing
Braised onion rice salad
Waldorf salad
Tomato, red onion & basil



Artisan bread selection
Hot minted new potatoes



Meringue nests, fresh strawberries & cream
Mini chocolate brownies & fudge sauce
Boozy sherry trifle
Exotic fruit salad

£60

DON'T DELAY, BOOK TODAY!