

## NEW YEARS EVE 2020

### French Onion Soup

Gruyere Cheese Crouton, Artisan Bread

### Pan Seared Seabass Fillet

Fennel & Red Onion Salad, Citrus Buerre Blanc

### Crispy Sesame Glazed Duck Leg

Thai Dressed Beansprout Salad

### Carpaccio of Smoked Salmon

Pickled Shallots, Beetroot, Horseradish

### Leek, Spinach & Red Pepper Croquettes

Heritage Tomato Ketchup

### Grilled Fillet Of Welsh Black Beef Rossini

Fondant Potato, Wild Garlic Mushroom,  
Peas Flamande

### Roast Rump Of Salt Marsh Lamb

Herb Crust, Nicoise Potatoes,  
Green Beans, Pan Stock Jus

### Pan Fried Halibut

Mediterranean Seafood Stew,  
parmentier Potatoes, samphire

### Poached Chicken & Chorizo Roulade

Cassoulet of Butter Beans,  
Smoked Bacon, Red Wine, Tomatoes

### Perl Wen, Onion Marmalade & Mushroom Wellington

Rosemary Jus, Sweet Potato Puree

(All accompanied by Seasonal Market Vegetables)

Desserts on back of leaflet

Vanilla Panna Cotta & Winter Berry Consomme  
Brandy Snap, Raspberry Sorbet

### Macerated Strawberry Cranachan

Lightly toasted Oats, Anglesey Honey, Whipped Cream

### Duo of White & Dark Chocolate Brownie

Salted Caramel Sauce, Cookie Dough Ice Crem

### Cinnamon Spiced Apple Crumble

Clotted Cream, Butterscotch Toffee Sauce

### Welsh Cheese Selection

Celery, Grapes, Chutney, Biscuits

**£60 per head**



**THE TAVERN ON THE BAY**  
**RED WHARF BAY, ANGLESEY LL75 8RJ**

**WWW.THETAVERNONTHEBAY.CO.UK**





## WE ARE LOOKING FORWARD TO CELEBRATING CHRISTMAS AND NEW YEARS EVE AND KICK START 2021.

All details for the menus can be found in this leaflet.

With the everchanging climate we are in, I need to make you aware that these events are subject to change based on governmental advice.

We are planning for a fantastic Christmas and want you to be a part of it.

We can currently take bookings (1/10/20) for tables of up to 6 people with any additional people will need to be aged 11 and under.

We will still be following all social distancing guidelines as well as offering table service only.

It is also mandatory for all guests over 11 years old need to wear a face covering (exempt for medical reasons) to arrive and when moving around the restaurant. No need to have them on when seated.

A deposit of 50% is required for all festive bookings. Non refundable with less than 48 hours cancellation notice.

Please join us and celebrate with us and here is to a very merry Christmas and happy new year.

Thank you

## XMAS FAYRE 2020

From Monday 30th November  
to Thursday 24th December

**Chefs Classic Minestrone Soup**  
Herb Croutons, Artisan Breads

**Crayfish, Crab & Prawn Cocktail**  
Russian Dressing, Buttered Brown Bread

**Ham Hock & Apricot Terrine**  
Onion Marmalade, Artisan Breads

**Beetroot & Goats Cheese Salad**  
Candied Walnuts, Sherry Vinaigrette

**Traditional Roast Turkey Crown**  
Bacon Wrapped Chipolata, Seasoning, Pan Gravy

**Roast Sirloin of Welsh Beef**  
Caramelised Shallots, Mushroom & Red Wine Jus

**Hazelnut & Mushroom Roast**  
Seasoning, Veggie Chipolata, Redcurrent Gravy

**Pan Fried Seabass Fillet**  
Lime, Watercress & Mussel Cream Sauce

(All served with Roast & Creamed Potatoes,  
Seasonal Vegetables & Honey Roast Parsnips)

**Christmas Plum Pudding**  
Butterscotch Brandy Cream Sauce

**Cinnamon Spiced Apple Crumble**  
Clotted Cream, Toffee Sauce

**Baileys & White Chocolate Cheesecake**  
Raspberry Coulis, Pouring Cream

**Festive Belgian Waffle**  
Rum & Toffee Sauce, Christmas Ice Cream,  
Mixed Berries

**2 course = £21 3 course = £27**

## XMAS DAY 2020

**Bucks Fizz on Arrival**

**Chefs Classic Minestrone Soup**  
Herb Croutons, Artisan Breads

**Crayfish, Crab & Prawn Cocktail**  
Russian Dressing, Buttered Brown Bread

**Ham Hock & Apricot Terrine**  
Onion Marmalade, Artisan Breads

**Beetroot & Goats Cheese Salad**  
Candied Walnuts, Sherry Vinaigrette

**Traditional Roast Turkey Crown**  
Bacon Wrapped Chipolata, Seasoning, Pan Gravy

**Grilled Fillet of Welsh Beef**  
Caramelised Shallots, Mushroom & Red Wine Jus

**Hazelnut & Mushroom Roast**  
Seasoning, Veggie Chipolata, Redcurrent Gravy

**Pan Fried Seabass Fillet**  
Lime, Watercress & Mussel Cream Sauce

(All served with Roast & Creamed Potatoes,  
Seasonal Vegetables & Honey Roast Parsnips)

**Christmas Plum Pudding**  
Butterscotch Brandy Cream Sauce

**Cinnamon Spiced Apple Crumble**  
Clotted Cream, Toffee Sauce

**Baileys & White Chocolate Cheesecake**  
Raspberry Coulis, Pouring Cream

**Festive Belgian Waffle**  
Rum & Toffee Sauce, Bara Brith Ice Cream,  
Seasonal Berries

**Coffee with mini mince pies and petit fours**

**£75 Adults £25 Children**