

Pen Y Bryn

~ Friday 14th December 2018 ~

Please see overleaf for our two and three course Christmas menu.

Starters, Nibbles and Things To Share

Roast tomato soup with bread and butter 5.45

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes 7.25

Red onion and carrot bhaji with spiced mango chutney and coconut yoghurt 5.95

Smoked mackerel rillettes with cucumber and fennel salad and rye toast 6.95

Chicken liver pâté with carrot and apricot chutney and granary toast 6.95

Olives marinated in herbs and oil 3.95

Beetroot hummus with toasted sourdough 3.75

Glamorgan Fritter with apricot & carrot chutney 3.75

Polenta fritters 3.95

Crispy salt and pepper baby squid 5.25

Pork chipolatas with honey and mustard 4.50

Charcuterie Chicken liver pâté, cured meats, pickles, apricot chutney, and Glamorgan fritters with granary toast (great for sharing) 18.95

Mains

Roast turkey and traditional accompaniments 16.45

8oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips 20.95

Malaysian chicken curry with sticky coconut rice and coriander beans 14.50

Braised shoulder of lamb with roast potatoes, seasonal vegetables and gravy 16.95

Braised feather of beef bourguignon, Dijon mash and buttered kale 16.75

Game Suet Pudding (venison, pigeon, rabbit and pheasant) Served with mash Potato and Buttered Green Veg 14.95

Moroccan spiced vegetable and chickpea pie with baby peppers, aubergine and toasted almonds 12.95

Butternut squash, borlotti bean and aubergine lasagne with a green salad and garlic bread 12.45

Baked cod with Serrano ham, butterbean and spinach cassoulet 15.95

Honey roasted ham (served cold) with eggs and chips 11.75/9.45

Pork and leek sausages with mash, buttered greens and onion gravy 11.75/9.45

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.45

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.75/8.95

Light bites and Sandwiches

Turkey, stuffing and cranberry on granary 6.95

Salmon and smoked haddock fishcake and poached egg with chive and caper sauce 9.95

Rump steak sandwich with tomato relish and Dijon & tarragon mayonnaise and skinny fries 10.95

Pork and chorizo meatballs in slow cooked tomato and basil sauce with tagliatelle pasta 10.95

Butternut squash, fennel and orange quinoa salad with tahini dressing 8.95

Ploughman's Quiche with a balsamic onion and celery salad and chutney 9.45

Moroccan spiced lamb with pomegranate and apricot cous cous, yoghurt dressing, pea falafels 10.95

Open prawn sandwich with Marie Rose mayonnaise on brown bloomer bread 7.95

Grilled sourdough topped with crushed hass avocado, chilli flakes, spring onion & rapeseed oil 6.25

Sides

Chunky chips 3.50

Garlic bread 3.50

Bread with butter 2.25

Beer battered onion rings 3.50

Garlic bread with cheese 3.95

Ciabatta and Focaccia 4.95

Buttered vegetables 3.75

Peppercorn sauce 1.95

Green salad & lemon dressing 3.95

Puddings and Cheese

Christmas pudding with brandy sauce 6.75

Pear and mincemeat Bakewell tart with Mulled wine sorbet 6.95

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25

Warm Chocolate Brownie with chocolate sauce and vanilla ice cream 6.25

Crème brûlée with shortbread biscuit 5.95

Cheshire Farm ice cream; choose from; vanilla, chocolate, honeycomb, strawberry, raspberry ripple and rum & raisin. 5.25

Cheshire Farm sorbet; choose from; lemon, lime, raspberry, blackcurrant, blood orange and apple 5.25

Rum and Raisin waffle with butterscotch sauce and rum & raisin ice cream 5.75

A selection of British farmhouse cheeses: Stilton, Pant Ys Gawn, Celtic Promise, Beechwood Snowdonia, Perl Wen and Gorwydu Caerphilly with biscuits, quince jelly and chutney

Choose 6 cheese to share 11.95, or enjoy 3 on your own 6.95,

or a 'nose' of cheese with 50ml glass of port 5.95

Tea and Coffee

Cafetière Coffee 2.85

Americano 2.85

Cappuccino 2.85

Latte 2.85

Espresso (single) 2.25

Espresso (double) 2.85

Hot chocolate 2.85

Pot of Tea (including herbal) 2.50

Coffee and Small Puddings

Choose a mini version of our puddings with a tea or

coffee of your choice 5.95

Warm chocolate brownie

Hot waffle with toffee sauce

Sticky toffee pudding

Crème brûlée



Christmas fayre menu Two courses £22.95, three courses £27.95

If you fancy any one of these dishes, they can all be ordered individually

Starters

Lightly curried butternut squash soup with coriander and lime crème fraîche

Smoked mackerel rillettes with cucumber and fennel salad and rye toast

Whipped goat's cheese with pumpkin seed granola and gazpacho jelly

Shredded ham, caper and parsley fritter with piccalilli salad

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes

Mains

Smoked haddock, cod, king prawn, mussel and bacon chowder with sweetcorn dumplings

Roast turkey and traditional accompaniments

Stilton, caramelised red onion and potato pie with carrot purée and redcurrant jus

Braised feather of beef bourguignon, Dijon mash and buttered kale

Slow roasted belly pork, fennel and chorizo croquette with butter bean and tomato cassoulet

Puddings

Dark chocolate, Cointreau and orange trifle

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream

Christmas pudding with brandy sauce

Pear and mincemeat Bakewell tart with mulled wine sorbet

Local cheese with grapes, chutney and biscuits



Pen Y Bryn

With Allergen Information

~ Friday 14th December 2018 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

Starters, Nibbles and Things To Share

Roast tomato soup with bread and butter £5.45

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes £7.25

Contains: Gluten, Soya, Sesame

Red onion and carrot bhaji with spiced mango chutney and coconut yoghurt £5.95

Contains: Soya, Mustard

Smoked mackerel rillettes with cucumber and fennel salad and rye toast £6.95

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Chicken liver pâté with carrot and apricot chutney and granary toast £6.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Olives marinated in herbs and oil £3.95

Contains: Sulphur Dioxide

Glamorgan Fritter with apricot & carrot chutney £3.75

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Crispy salt and pepper baby squid £5.25

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Beetroot hummus with toasted sourdough £3.75

Contains: Gluten, Soya, Sesame

Polenta fritters £3.95

Contains: Egg, Milk, Celery, Mustard, Sulphur Dioxide

Pork chipolatas with honey and mustard £4.50

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Charcuterie Chicken liver pâté, cured meats, pickles, apricot chutney, and Glamorgan fritters with granary toast (great for sharing) £18.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sesame, Sulphur Dioxide

Mains

Roast turkey and traditional accompaniments £16.45

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

8oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips £20.95

Contains: Milk, Mustard, Sulphur Dioxide

Malaysian chicken curry with sticky coconut rice and coriander beans £14.50

Contains: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Nuts, Soya, Milk, Celery, Mustard, Sesame, Sulphur Dioxide

Braised shoulder of lamb with roast potatoes, seasonal vegetables and gravy £16.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Braised feather of beef bourguignon, Dijon mash and buttered kale £16.75

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Game Suet Pudding (venison, pigeon, rabbit and pheasant) Served with mash Potato and Buttered Green Veg £14.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Moroccan spiced vegetable and chickpea pie with baby peppers, aubergine and toasted almonds £12.95

Contains: Nuts, Celery, Sulphur Dioxide

Butternut squash, borlotti bean and aubergine lasagne with a green salad and garlic bread £12.45

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Baked cod with Serrano ham, butterbean and spinach cassoulet £15.95

Contains: Fish, Soya, Milk, Celery, Sulphur Dioxide

Honey roasted ham (served cold) with eggs and chips £11.75

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Pork and leek sausages with mash, buttered greens and onion gravy £11.75

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.45

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.75

Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide

Light bites and Sandwiches

Turkey, stuffing and cranberry on granary £6.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Salmon and smoked haddock fishcake and poached egg with chive and caper sauce £9.95

Contains: Gluten, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Rump steak sandwich with tomato relish and Dijon & tarragon mayonnaise and skinny fries £10.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Pork and chorizo meatballs in slow cooked tomato and basil sauce with tagliatelle pasta £10.95

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Butternut squash, fennel and orange quinoa salad with tahini dressing £8.95

Contains: Celery, Sesame

Ploughman's Quiche with a balsamic onion and celery salad and chutney £9.45

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Moroccan spiced lamb with pomegranate and apricot cous cous, yoghurt dressing, pea falafels £10.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Open prawn sandwich with Marie Rose mayonnaise on brown bloomer bread £7.95

Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Grilled sourdough topped with crushed hass avocado, chilli flakes, spring onion & rapeseed oil £6.25

Contains: Gluten, Soya, Milk

Sides

Chunky chips £3.50

Contains: Gluten

Beer battered onion rings £3.50

Contains: Gluten, Sulphur Dioxide

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Peppercorn sauce £1.95

Contains: Fish, Milk, Celery, Mustard, Sulphur Dioxide

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Ciabatta and focaccia Ciabatta and Focaccia £4.95

Contains: Gluten, Milk, Sulphur Dioxide

Green salad & lemon dressing £3.95

Contains: Celery, Sulphur Dioxide

Puddings and Cheese

||||| **Christmas pudding** with brandy sauce £6.75

Contains: Egg, Nuts, Milk, Sulphur Dioxide

Pear and mincemeat Bakewell tart with Mulled wine sorbet £6.95

Contains: Egg, Nuts, Milk, Sulphur Dioxide

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25

Contains: Gluten, Egg, Milk

Warm Chocolate Brownie with chocolate sauce and vanilla ice cream £6.25

Contains: Gluten, Egg, Soya, Milk

Crème brûlée with shortbread biscuit £5.95

Contains: Gluten, Egg, Milk

Cheshire Farm ice cream; choose from; vanilla, chocolate, honeycomb, strawberry, raspberry ripple and rum & raisin.

£5.25

Contains: Gluten, Egg, Soya, Milk

Cheshire Farm sorbet; choose from; lemon, lime, raspberry, blackcurrant, blood orange and apple £5.25

Contains: Gluten

Rum and Raisin waffle with butterscotch sauce and rum & raisin ice cream £5.75

Contains: Gluten, Egg, Soya, Milk

A selection of British farmhouse cheeses: Stilton, Pant Ys Gawn, Celtic Promise, Beechwood Snowdonia, Perl Wen and Gorwydu Caerphilly with biscuits, quince jelly and chutney

Choose 6 cheese to share 11.95, or enjoy 3 on your own 6.95,

or a 'nose' of cheese with 50ml glass of port 5.95

Tea and Coffee

||||| Cafetière Coffee £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Americano £2.85

Contains: Gluten, Nuts, Soya, Milk

Cappuccino £2.85

Contains: Gluten, Nuts, Soya, Milk

Latte £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Espresso (single) £2.25

Contains: Gluten, Egg, Nuts, Soya, Milk

Espresso (double) £2.85

Contains: Gluten, Nuts, Soya, Milk

Hot chocolate £2.85

Contains: Gluten, Egg, Nuts, Soya, Milk

Pot of Tea (including herbal) £2.50

Contains: Gluten, Egg, Nuts, Soya, Milk, Sulphur Dioxide

Coffee and Small Puddings

Choose a mini version of our puddings with a tea or coffee of your choice £5.95

Warm chocolate brownie

Hot waffle with toffee sauce

Sticky toffee pudding

Creme brulee



Christmas fayre menu Two courses £22.95, three courses £27.95

Starters

Lightly curried butternut squash soup with coriander and lime crème fraîche

Contains: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Smoked mackerel rillettes with cucumber and fennel salad and rye toast

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Whipped goat's cheese with pumpkin seed granola and gazpacho jelly

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Shredded ham, caper and parsley fritter with piccalilli salad

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes

Contains: Gluten, Soya, Sesame

Mains

Smoked haddock, cod, king prawn, mussel and bacon chowder with sweetcorn dumplings

Contains: Gluten, Crustaceans, Molluscs, Fish, Milk, Celery, Sulphur Dioxide

Roast turkey and traditional accompaniments

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Stilton, caramelised red onion and potato pie with carrot purée and redcurrant jus

Contains: Egg, Milk, Celery, Sulphur Dioxide

Braised feather of beef bourguignon, Dijon mash and buttered kale

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Slow roasted belly pork, fennel and chorizo croquette with butter bean and tomato cassoulet

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Puddings

Dark chocolate, Cointreau and orange trifle

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Christmas pudding with brandy sauce

Contains: Egg, Nuts, Milk, Sulphur Dioxide

Pear and mincemeat Bakewell tart with mulled wine sorbet

Contains: Gluten, Egg, Nuts, Milk, Sulphur Dioxide

Local cheese with grapes, chutney and biscuits

Contains: Gluten, Soya, Milk, Celery, Sesame, Sulphur Dioxide

