



RADNOR ARMS CHRISTMAS 2023

Enclosed is a copy of our Christmas Menu, priced at £34 per head for three courses and £28 for two courses.

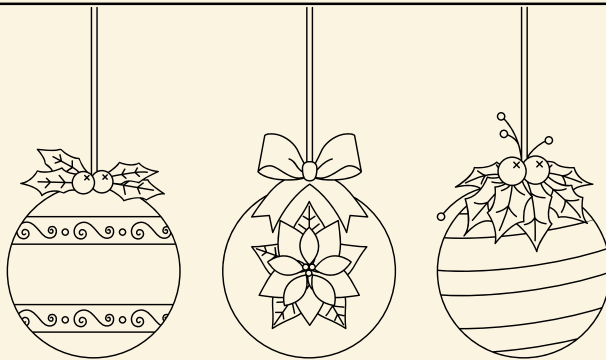
We require a £10 deposit per head with all menu choices on the booking form attached, no later than seven days prior to the date of your booking. This is non-refundable unless 48 hours' notice of any change is given.

Payment can be made by cash or card.

Please note full payment will be required for any cancellations made on the day of your booking.

Kind Regards

Louise



RADNOR ARMS CHRISTMAS MENU

STARTERS

SPICED PARSNIP & APPLE SOUP
GRANARY BREAD

BAKED HAM HOCK & CHEESE POTS
CIABATTA

TRADITIONAL PRAWN COCKTAIL
GEM LETTUCE, LEMON & GRANARY BREAD

BANG BANG CAULIFLOWER
TOSSED IN SESAME SEEDS & SWEET CHILLI SAUCE

MAIN COURSE

ROAST TURKEY BREAST, CRANBERRY & CHESTNUT STUFFING, PIGS IN BLANKETS
OR

BUTTERNUT SQUASH & CRANBERRY NUT ROAST
ROAST POTATOES & SEASONAL VEGETABLES

PORT BRAISED LAMB RIB RACK
CREAMY MASH, SEASONAL VEGETABLES & A PORT, REDCURRANT & MINT JUS

OVEN BAKED SMOKED HADDOCK & LEEK GRATIN
SEASONAL VEGETABLES

ROASTED ROOT VEGETABLE, CARAMELISED ONION & STILTON TARTE TATIN
NEW POTATOES & SEASONAL VEGETABLES

DESSERT

CHRISTMAS PUD & BRANDY SAUCE

CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM

SPICED APPLE, CRANBERRY & BLACKBERRY CRUMBLE WITH CUSTARD

CHEESEBOARD- BLYTON BRIE, GODMINSTER CHEDDAR, CORNISH BLUE & ROSARY
GOATS

TEA & COFFEE



RADNOR ARMS BOOKING FORM

Booking Name:

Time of Arrival:

Number of People:

Name	Starter	Main	Dessert	Allergies