



RADNOR ARMS CHRISTMAS 2022

Enclosed is a copy of our Christmas Menu, priced at £32 per head for three courses and £26 for two courses.

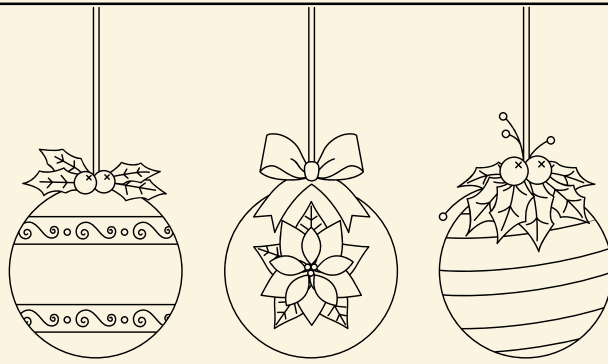
We require a £10 deposit per head with all menu choices on the booking form attached, no later than seven days prior to the date of your booking. This is non-refundable unless 48 hours' notice of any change is given.

Payment can be made by cash or card.

Full payment will be required for any cancellations made on the day of your booking.

Kind Regards

Louise



RADNOR ARMS CHRISTMAS MENU

STARTERS

HOT BLOODY MARY SOUP

GRANARY BREAD

PAN-SEARED DUCK BREAST, CELERIAC & CARROT REMOULADE

PORT & REDCURRANT JELLY

KING PRAWNS IN GARLIC BUTTER

CIABATTA

MUSHROOM & THYME FRICASSEE

TOASTED SOURDOUGH

MAIN COURSE

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

BUTTERNUT SQUASH & CRANBERRY NUT ROAST

ROAST POTATOES & SEASONAL VEGETABLES

PORK TENDERLOIN STUFFED WITH WILD MUSHROOM, CHESTNUT & SPINACH,

WRAPPED IN PARMA HAM

SEASONAL VEGETABLES, DAUPHINOISE POTATOES & A RED WINE JUS

OVEN BAKED COD LOIN WITH A SAFFRON CREAM SAUCE

NEW POTATOES & SEASONAL VEGETABLES

ROASTED BUTTERNUT SQUASH, SPINACH & MASCARPONE LASAGNE

GARLIC BREAD

DESSERT

CHRISTMAS PUD & BRANDY SAUCE

BRANDY, PECAN & CRANBERRY BROWNIE WITH ICE CREAM

SPICED APPLE, CRANBERRY & BLACKBERRY CRUMBLE WITH CUSTARD

CHEESEBOARD- BRIE, TWANGER CHEDDAR, LONGMAN'S STILTON & TRUFFLE

WORCESTER

TEA & COFFEE



RADNOR ARMS BOOKING FORM

Booking Name:

Time of Arrival:

Number of People:

Name	Starter	Main	Dessert	Allergies