



THE STACKPOLE INN

Christmas Day lunch 2024



Selection of canapes on arrival

To start

Wild mushroom and roast chestnut soup

Beetroot and citrus gravadlax, caper berries, pickled beetroot

Prosciutto wrapped Chicken and leek terrine with wild mushrooms and a spiced pear gel

Main course

Roast Pembrokeshire 'Cuckoo Mill Farm' Turkey with all the trimmings

Beef Wellington – rich beef fillet encased in a mushroom duxelle and flaky pastry

Beet Wellington with beetroot gel and horseradish (v/vegan)

Pan fried fillet of halibut with sauce Veronique, samphire and fondant potatoes

To Finish

Allisons traditional homemade Christmas pudding with brandy custard

Chocolate Marquis with cherries and chocolate shards

Classic lemon tart with Italian meringue

Selection of Welsh cheeses served with homemade chutney and biscuits

Followed by coffee and homemade mince pies



£95pp

Welcome to our traditional Christmas at the Stackpole Inn for 2024

We have put together a menu of traditional Christmas Fayre using the best of local ingredients, wherever possible.

All dishes are prepared and cooked in house by our team of talented and dedicated chef's

The restaurant is filling up quickly so please fill in the booking sheet below, enclose your deposit, and return asap to secure your booking.

We look forward to welcoming you all to The Inn during this festive season

Many thanks

Gary and Rebecca Evans

Name _____

Address _____

Tel _____

Email _____

No of people in party _____ **time requested** _____

Please note that a deposit is required at time of booking

Deposit amount attached _____

£20 per person for Christmas Day

Christmas day menu choices must be in by Monday 2nd December

