

December Menu

Choose 2 or 3 Courses



STARTERS

Salmon Roulade

Poached salmon & herb roulade with prawns; served with a dill & grainy mustard citrus dressing. (gf)

Smoked Mackerel Pâté

Served with a dill, yogurt & horseradish dressing, and toast. (gfa)

Chicken Liver Pâté

Smooth pâté flavoured with orange and thyme; served with toast and fruit chutney. (gfa)

Loaded Hummus

Topped with crispy air-fried chickpeas, toasted pumpkin seeds, smoked paprika & olive oil. Served with warm flatbread. (vg)

Seafood Chowder

Assorted fish, seafood and vegetables in a creamy soup served with fresh bread and butter. (gfa)

Chorizo Risotto

Creamy chorizo and baby plum tomato risotto with herb and garlic goat cheese. (gf)

Garlic Mushrooms

Creamy garlic mushrooms served on toast and glazed with mature cheddar cheese. (v)

DESSERTS

Bread & Butter Pudding

Flavoured with Maple & Cinnamon, Vanilla Glaze, Toasted Pecan Sprinkle, Ice Cream (v)

Chocolate & Orange Almond Torte

Served with vanilla ice cream. (gf)(v)

Baked Vanilla Cheesecake

Served with Bailey's Cream Sauce & Ice Cream (gf)(v)

Sticky Toffee Pudding

Topped with homemade Dulce de Leche sauce; served warm with vanilla ice cream. (v)

Affogato

Vanilla ice cream, Chocolate Sauce, Biscoff Biscuits, Espresso (gfa) (v)

Traditional Christmas Pudding

Served with Brandy Sauce (v)



MAIN COURSES

Traditional Roast Turkey

Served with sausage, streaky bacon, sage & onion stuffing, cranberry sauce and red wine gravy. £30.50 / £35.50

Chicken Breast

Pan-roasted chicken breast with a Dijon cream sauce served on leek and herb mashed potato; glazed with parmesan cheese. (gf) £27.45 / £32.45

Braised Welsh Beef

Cooked in a rich Snowdon Craft Porter gravy and served with Yorkshire pudding. £30.50 / £35.50

Chili & Garlic Prawn Linguini

Sautéed prawns with fresh chilies, garlic and herbs finished in a white wine and cream sauce tossed with linguini. £26.50 / £31.50

Slow-roasted Duck Leg

Served on winter spiced red cabbage, stuffing, dauphinoise potatoes and mulled cider-infused sauce. £28.50 / £33.50

Seafood Medley

Assorted fish and prawns cooked with tomato, wine, cream, garlic and herbs. (gf) £30.00 / £35.00

Sweet Potato & Vegetable Pancake

Sweet potato, mushrooms, spinach, kale and pine nuts wrapped in a pancake and finished with a glazed mature cheddar cheese sauce. (v) £23.50 / £28.50

All meals served with seasonal vegetables and a choice of chips, rice or buttered, boiled baby potatoes

Available Dates

Friday, December 11

Saturday, December 12

Sunday, December 13 (12-2:30 pm)

Friday December 18

Saturday December 19

Sunday, December 20 (12-2:30 pm)

10% off Sunday Lunch

Gluten Free (gf)

Gluten Free Available (gfa)

Vegetarian (v)

Vegan (vg)

POACHERS RESTAURANT, CRICCIETH ~ TEL. 01766522512

Sorry, we are not accepting groups over 8 people.