

Teifi Inn Christmas 2023 Menu



Two Courses £19.95 – Three Courses £24.95

First Course

Prawn and Cucumber Cups G.F

Tasty Norwegian prawns combined with a hot and tangy sriracha mayonnaise dressing, nestled on top of a crispy baby gem lettuce cup

Festive Christmas Soup G.F, Vegan, Veg Option

Miso and butternut squash soup, served with herb croutons

Halloumi and Orange Salad Veg, G.F

Slices of golden pan seared Halloumi served on a bed of water cress and baby spinach, scattered with orange segments and drizzled with a honey mustard dressing

Pate and Toast G.F Option

Rich chicken liver pate served with warm toast a crispy salad garnish and homemade fruit chutney

Second Course

Traditional Roast Turkey G.F Option

Golden roasted turkey crown served with crispy roast potatoes, pigs in blankets, chestnut stuffing, Yorkshire puddings and lashings of rich gravy

Pork Belly

Slow roasted pork belly the ultimate combination of rich, meltily tender meat and crisp crackled skin served on a bed of creamy mashed potato and cider gravy

Moroccan Lamb Tagine G.F

Tender chunks of lamb braised with apricots, sultanas Harissa paste enhancing the flavours of Morocco, served with cous cous and topped with yoghurt and roasted flaked almonds

Mushroom Wellington G.F Veg Vegan options

A medley of mixed mushrooms, spinach and stilton cheese (vegan cheese option) encased in a golden puff pastry parcel served with a port wine reduction

Mediterranean Foil Baked Salmon G.F

Flaky salmon fillet wrapped in foil and topped with capers, Kalamata olives, sundried tomatoes, garlic and olive oil and baked to tender perfection, topped with yoghurt and sprinkled with fresh dill

All main courses served with a selection of seasonal vegetables

Course Three

Homemade Christmas pudding - Individual homemade Christmas pudding packed with festive fruits and covered with brandy sauce

Terri's Chocolate Orange Brownie - Delicious homemade chocolate brownie with chocolate orange segments

Chefs Choice Cheesecake - Please ask your server for the cheesecake option for the day

Sticky Toffee Pudding G.F option - Homemade sticky toffee pudding served with warm toffee sauce

Selection of ice creams – please ask your server for options

Cheese and Biscuits (£2.50 extra) GF Option - selection of cheeses, fruit and biscuits

We ask that the pre-order form is sent to us one week prior to booking. Our dishes may contain traces of allergens, please inform your server of any allergies or dietary requirements. We are not a nut free kitchen