



Teifi Inn Christmas Menu 2024

Two Courses £22.95 Three Courses £27.95

Starters

Roasted butternut squash and Tahini soup drizzled with truffle oil served with half a demi baguette

Fan of Galia melon with a Rosette of Serrano ham and balsamic glaze

Tempura prawns on dressed leaves with a sriracha mayo

Pate de campagne served with fruit chutney and a demi baguette

Mains

Bronze Turkey Breast

Duck fat roast potatoes, cranberry and chestnut stuffing, button sprouts, pig in blanket,

Smoked Haddock Florentine

Buttered mash, creamed garlic spinach topped with a poached egg

Local Beef Brisket

Slow cooked in red wine, thyme and beef stock gravy. Tender stem broccoli, duck fat roast potatoes

Roasted Chestnut Mushroom Stroganoff

Served on a bed of Infused garlic rice with parsnip chips

All main courses served with seasonal vegetables

Desserts

Chocolate, orange and Cointreau mousse

Christmas pudding served with brandy sauce

Sticky toffee pudding with a warm toffee sauce

Lemon cheesecake

Cheese and biscuits (2.75 supplement)

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

