



**This Christmas why not celebrate with our Festive Menu at The Wildings Hotel and Tudno's Restaurant...
Running from Monday 27th November 2023 – Saturday 2nd^d December 2023 and from the 17th December – 23rd
December inclusive. Booking is required.
Served from 12pm – 3pm & 5.30pm – 8.30pm**

Starters

Leek and Potato Soup (v, gfo)

Homemade soup served with white bread and butter.

Pâté on Toast (gfo)

Welsh chicken liver, brandy and herb Pâté served with butter and toasted sourdough

Prawn Cocktail (gfo)

Prawns in a Marie rose sauce served on a bed of iceberg lettuce.

Breaded Cheese Bites

Brie coated in a herb breadcrumb, mozzarella sticks, and halloumi fries all deep fried until crispy and golden, served with a cranberry sauce.

Perl Las Mushrooms (v)

Caws Cenarth Organic blue veined stilton cheese and creamy garlic mushrooms, served on crusty sourdough bread.

Bruchetta Pomodoro (vg)

Classic bruchetta served with tomato, basil, red onion, and a drizzle of olive oil served on a garlic sourdough

Mains

Vegetable Penang Curry (vg)

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and red peppers. Served with basmati rice and mini naan breads. Option to add chicken available

Seabass (gfo)

Seabass fillet topped with a garlic and parsley butter, served on a bed of vibrant greens and crispy herb potatoes.

Roast Half Roast Chicken

Accompanied by roast potatoes, roast parsnips, fresh vegetables, pigs in blankets and a Yorkshire pudding, finished with a rich gravy.

Roast Pork

Accompanied by roast potatoes, roast parsnips, fresh vegetables, pigs in blankets and a Yorkshire pudding, finished with a rich gravy.

Mushroom, Cranberry and Brie Wellington (v)

Sauteed mushrooms, cranberries and seasoned spinach with walnuts, peanuts and almonds topped with a brie cheese sauce in a puff pastry, served with mashed potato and seasonal vegetables.

Lamb Shank

*Lamb shank slow cooked in a mint gravy and served with creamy mashed potato and fresh vegetables
(Supplement charge + £5)*

Desserts

Christmas Pudding (v) - *Traditional Christmas pudding served with a choice of custard, cream, or vanilla Ice Cream*

Welsh Cheddar and Blue Cheeses – *served with biscuits, celery and butter*

Caramel Apple Pie (v, gfo) - *Served with your choice of custard, cream or ice cream*

Vegan Ice Cream with mixed fruit (vg) - *A Mixture of strawberries and blueberries with 2 scoops of vegan vanilla ice cream*

Profiteroles – *Served in a rich chocolate sauce*

£32.50 PER PERSON FOR 3 COURSES

INCLUDES A GLASS OF PROSECCO AND A CHRISTMAS CRACKER!

V- suitable for vegetarians / gfo- gluten free option / vg- suitable for vegan

To make a reservation please speak to a member of staff or call 01492 874411 to check availability. A non-refundable deposit of £10 per person is required at the time of booking. A pre-order is required no later than 24 hours before your sitting. You can email your pre order to info@thewildingshotel.co.uk or pop it into reception. If you have any specific dietary or allergen requirements, please speak to a member of staff.

Please note a discretionary 10% service charge is added to tables of 6 or more