

# FESTIVE SEASON 2023

11tud's  
216



# Christmas Party Menu

2 Courses £22.50 or 3 Courses £27.50



Whether you are planning an intimate get-together for family and friends, or a party for the boys and girls from the office, at Illtud's 216 you will find all you need for a perfect Christmas celebration.

Our Christmas party menu is served from Wednesday, 29th November to Sunday, 24th December 2023.

We are open Wednesday to Sunday every week.

## Starters

### **V ~ Illtud's 216 Christmas Soup**

*creamy chestnut and parsnip soup,  
wild cranberries*

or

### **V ~ Pant-Ysgawn Goat Cheese and Tomato Tart**

*rocket salad, Balsamic infused  
or*

### **"Welsh Dragon Pâté"**

*potted, chopped lamb's liver,  
red chillies and herbs, Cumberland sauce,  
toast, red onion and orange salad  
or*

### **Potted North Atlantic Prawns and Crab Meat**

*Mary Rose and American cocktail sauces,  
watercress and toast  
or*

### **Smoked Scottish Salmon**

*horseradish cream, capers,  
chopped red onions and toast*

## Mains

### **Traditional Christmas Turkey**

*on walnut and sage stuffing  
giblet gravy, cranberries,  
roast potatoes and seasonal vegetables  
or*

### **Pan Fried Salmon Steak "Hollandaise"**

*new potatoes and seasonal vegetables  
or*

### **V ~ "Glamorgan Crumble"**

*leek, carrot and cheddar bake  
on creamy button mushrooms sauce,  
grilled cherry tomatoes  
and ale battered sage leaves  
or*

### **Roasted Sirloin of Welsh Beef**

*roast potatoes and a rich bouquet  
of seasonal vegetables  
or*

### **Roasted Leg of Black Mountain Lamb**

*roast potatoes and a rich bouquet  
of seasonal vegetables*

## Puddings

### **Old Fashioned Christmas Pudding**

*spiced with cinnamon, cloves and nutmeg,  
rounded off using a traditional vintage  
stout, brandy sauce  
or*

### **Chocolate Mousse**

*mango coulis and raspberry cream  
in a chocolate basket  
or*

### **Original Austrian Apple Strudel**

*with custard or vanilla ice cream  
or*

### **Illtud's 216 Berry Trifle**

*a rich trifle with custard,  
autumn wood berries, Amaretti cookies,  
toasted sliced almonds and  
pomegranate seeds  
or*

### **Selection of Welsh Farmhouse Cheese**

*St Illtyd, Perl Las, Perl Wen and  
Pant-Ysgawn Goat's cheese  
with quince cheese, fruit and biscuits*

# Christmas Day Menu



Mulled Wine on Arrival

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**Black Tiger Prawn Cocktail “Marie Rose”**

*on a bed of tender lettuce leaves*

*or*

**San Danielle Ham**

*Charentais melon, Grissini*

*or*



**V ~ Red Lentils and Mead Pâté**

*in a garland of lamb's lettuce  
and raspberry vinaigrette*

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**Illtud's 216 Christmas Soup**

*white truffle oil infused potato cappuccino  
with black winter truffles*

**Christmas Sorbet**

*lemon meringue sherbet with lingo berries and  
champagne*

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**Traditional Christmas Turkey**

*on walnut and sage stuffing*

*with giblet sauce and cranberries, roast potatoes  
and a rich bouquet of roasted vegetables*

*or*

**Pan Seared Sea Bass Fillet**


*wrapped in Pancetta and sage  
creamed green lentils, Illtud's potatoes*

*or*

**V ~ “Glamorgan Crumble”**

*leek, carrot and cheddar bake  
on creamy button mushrooms sauce,  
grilled cherry tomatoes and ale battered sage leaves*

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**Finest Old Fashioned Christmas Pudding**  
*slowly fermented in Port and Cognac, spiced with  
cinnamon, cloves and nutmeg, rounded off using a  
traditional vintage stout,  
served with brandy rum sauce*

*or*

**Chocolate Mousse**  
*with mango coulis and raspberry cream  
in a chocolate basket*

*or*



**Selection of Welsh Farmhouse Cheese**  
*St Illtyd, Perl Las, Perl Wen  
and Pant Ysgawn Goat's cheese  
with quince cheese, fruit and biscuits*

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**11ltud's 216 brewed coffee**  
*and mince pies*

**£94.50**

