

A gingerbread house is the central focus, intricately decorated with various sweets, including gingerbread men, cookies, and small Christmas trees. The roof is made of gingerbread tiles. The house is illuminated with warm, yellow lights, and there are icicle-like decorations hanging from the eaves. The background is dark, suggesting a night setting.

11tud's  
216

**FESTIVE SEASON  
2024**

# Christmas Party Menu

2 Courses £24.00 or 3 Courses £29.00



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, 27th November to Tuesday, 24th December 2024.

## 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**

*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*

~

**Illtud’s 216 Christmas Soup**

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

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**Christmas Sorbet**



*lemon meringue sherbet with lingo berries and  
champagne*

~

**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**

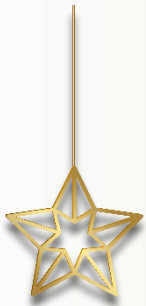
*wrapped in Pancetta and sage  
creamed green lentils , Illtud’s potatoes  
or*



**V ~ “Glamorgan Crumble”**

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

~



## **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*

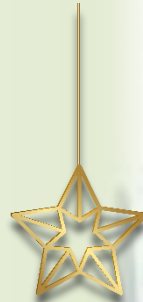
## **Selection of Welsh Farmhouse Cheese**

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

~

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

**£99.50**



# CHRISTMAS PARTY BOOKING FORM

We require a non-refundable deposit of £10 per person in order to secure your Christmas party booking. Please do not forget to let us have your guests' meal choices at least a week in advance of your Christmas meal.  
Please do not hesitate to contact us on 01446 – 793 800 for any dietary or other requirements.

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Organiser's Name:						Date & time:				Contact Number & Email:					
Guest's Name	Starters					Mains				Puddings					
	Soup	Goat's Cheese Tart	Dragon Pate	Potted Prawns and Crab meat	Smoked Salmon	Turkey	Salmon Steak	~ Glamorgan Crumble	Roast Beef	Roast Lamb	Christmas Pudding	Chocolate mousse	Trifle	Strudel	Cheese
Total															

