

u3a Christmas Lunch 2021



To Start

Chunky Winter Vegetable Soup with Herb Croutons
Tian of Cold Water Prawns, Smoked Salmon and a Lemon and Dill Mayonnaise
Poached Pear, Dried Apricot, Walnuts and a Cranberry Dressing
Duck Pressing with a Plum and Hoisin Sauce
Crispy Fried Welsh Goats Cheese with a Pineapple Salsa

Mains

Roasted Breast of Local Turkey, Seasoning, Chipolata, and Rich Pan Gravy
Traditional Steak and Kidney Pie with Crisp Puff Pastry and Boiled New Potatoes
Red Pepper and Aubergine Chilli with Steamed Rice and Tortilla Chips
Grilled Fillet of Lemon Sole with Cherry Tomato and Parsley Cream Sauce and Sautéed Potatoes
Spinach and Ricotta Cannelloni with Tomato Sauce, Cheddar Cheese, Garlic Bread and Crisp Salad

Dessert

Traditional Christmas Pudding with Brandy and Vanilla Sauce
Baileys Cream filled Profiteroles with Chocolate Sauce
Peach, Cardamom and Sultana Crumble with Vanilla Ice Cream
Traditional Sherry Trifle with a Berry Coulis
Selection of Welsh Cheese and Biscuits with Fruit Chutney

Tea or Coffee with Mince Pie

Three courses: £21.00, Two courses: £19.00

Please order with payment at the October or November monthly meeting or contact Kathie Richards-Jones