



CHRISTMAS MENU

THE QUBE RESTAURANT

to start

Thai Mussells with fresh chilli, lime, cream and coriander.

Trio of Bon Bons (ve) beetroot, leek and spinach with glamorgan cheese, wild mushroom and walnut, aioli and baby leaf.

Homemade Chicken Liver and Cranberry Pâté with toasted ciabatta and Christmas chutney

Mini Chorizo Mac and Cheese Pan with garlic and herb bread.

in the middle

Butter Roasted Turkey with all the trimmings, honey glazed carrots and parsnips with seasonal vegetables and homemade gravy.

Chargrilled Pembrokeshire Sirloin Steak with chunky double dipped chips, brandy and peppercorn sauce, grilled tomatoes and mushrooms. (Supplement of £3)

Whole Oven Baked Welsh Sea Bream with chorizo, red onion, spinach and potato stir-fry and balsamic glaze.

Roasted Butternut Squash (ve) pepper and olive tagine with orange, cinnamon and cranberry sultanas served with coriander rice.

to end

Christmas Pudding with homemade brandy sauce.

Welsh Cheeseboard with a selection of crackers. (Supplement of £2)

Cranberry and Clementine Cheesecake (gf) with Christmas berry cream, served with fresh cream.

Christmas Cracker Delight rich chocolate with Cointreau cream and Pembrokeshire ice-cream.

2 courses £20

3 courses £25