CHRISTMAS MENU

18th November to 23rd December 2026

2 Course for £26.95 or 3 Course for £31.95

(£10 deposit to be paid and menu choices 2 weeks prior to booking, Mon to Sat only)

STARTERS

TOMATO & STIRRED PESTO SOUP & PANCETTA (ve/a)(v/a)(gf/a)
roasted heirloom tomato, pesto soup finished with crispy pancetta, garlic croutons & sourdough toast

SMOKED DUCK SALAD (gf)
sliced maple oak smoked duck breast with tossed salad leaves, crumbled walnuts, apple & fig chutney & orange segments

KATSU KING PRAWNS
king prawns in a light curry batter with dressed salad & katsu dip

MAIN COURSE

TRADITIONAL BASTED TURKEY CROWN (gf/a)
hand carved and served with sage & onion stuffing, pig in blanket, goose fat & Rosemary roast potatoes & Yorkshire pudding

PORCHETTA WITH PLUM & CRANBERRY
locally reared pork belly rolled & stuffed with pork, onion garlic & thyme stuffing served with plum & cranberry sauce and goose fat & Rosemary roast potatoes

SALMON FILLET & SEAFOOD BROTH (gf)
roasted Scottish salmon fillet served on a seafood broth of mussels, pollock, prawns & a hint of lava bread

BAKED CARROT & SPICED MARMALADE WELLINGTON (v)(ve)
carrot, mushroom, spinach & sunflower seeds mixed with orange and ginger spiced marmalade encased in flaky puff pastry with herb roast potatoes and a thyme gravy

All mains are served with honey glazed parsnips, creamy mash potato and mixed green vegetables served on the side.

FESTIVE BURGER (gf/a)
our 6oz beef patty topped with cranberry and pulled turkey with warm camembert in a seeded sourdough bun skewered with sage & onion stuffing ball, fries and a burger sauce dip

Sides - £5.95
(all sides are (gf)

Maple Glazed Pigs in Blankets × 5, Cauliflower Cheese or Dirty Roasties (our festive roasties drizzled with cheese sauce, grilled and finished with pancetta, crispy onions & parsley)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (gf/a)
warm pudding packed with dried fruit, seasonal spices & suet served with brandy custard finished with flaked almond

HONEYCOMB PROFITEROLES
filled profiteroles with whipped honeycomb cream, Belgium chocolate sauce and a cookie crumb

VANILLA CHEESECAKE (gf)(ve)
a generous slice of vanilla cheesecake topped with Sicilian lemon sauce, white chocolate curls & a pot of raspberry sorbet

If you have any allergies or dietary requirements, please let us know on arrival prior to ordering.

ALLERGENS:
(v) Vegetarian
(ve) Vegan
(gf) Gluten Free
(gf/a) Gluten Free Available

Book Early
TO AVOID DISAPPOINTMENT

THE RHIWDERIN INN
A TRUE LOCAL PUB EXPERIENCE

THE PERFECT PLACE TO CELEBRATE THIS CHRISTMAS

CHRISTMAS PRE ORDER FORM

BOOKING NAME:

PHONE NO:

BOOKING DATE:

GROUP SIZE:

DEPOSIT:

GUEST NAMES	SOUP	DUCK SALAD	KATSU KING PRAWNS	TURKEY	PORCHETTA	SALMON FILLET	RAKED CARROT WELLINGTON	FESTIVE BURGER	XMAS PUDDING	PROFITEROLES	CHEESECAKE

THE RHIWDERIN INN

A TRULOCAL EXPERIENCE

GROUP SIDES

Please add guest names to the left and
put a cross in the relevant selection for that person