



CHRISTMAS 2017

THE
butchers
@ ALLTWN



CHRISTMAS AT THE BUTCHERS ARMS

A warm welcome to our Christmas festivities and menus. The Butchers has always traditionally come alive at Christmas. With its open fires and warm atmosphere it makes the perfect Christmas pub.

Our Christmas Party menus are available from the 3rd to the 24th December.

We look forward to seeing you over the festive period!

Steve, Suzette and all the team

LET'S DO LUNCH...

Book either two or three courses from our party menu at lunchtime (Monday to Friday) and enjoy £3 off the three course menu or £2 off the two course price

HOW TO BOOK...

Please call us to check dates, availability and to make a provisional reservation.

Our Christmas menus must be pre-booked and pre-ordered.

A £5 per guest deposit (non refundable, non transferable, £10 for Christmas Day) is required to secure your booking, payable within 10 days of the initial booking.

Please note we sadly no longer accept cheques as a form of payment.

On receipt of the deposit, a pre-order sheet will be given to complete.

Please indicate on the sheet all guest names and also any dietary/allergy issues, then let

us have your menu choices no later than **10 days before the party date.** Thank you

CHRISTMAS PARTY MENU

STARTER

Oak smoked salmon and prawn tian

**Homemade chicken and leek terrine
with onion marmalade and toasted brioche**

**Pan fried wild mushrooms on toasted bread
with garlic, white wine and cream sauce**

**Roast butternut squash soup
with herb sippets**

MAIN COURSE

Roast silverside of beef with Nan's Yorkshire pudding

**Roast Pembrokeshire turkey with home made
sage and onion stuffing and honey roast parsnips**

Mélange of fish with laverbread hollandaise

**Slow cooked shoulder of pork
with pan juices and roast potatoes**

**Butternut squash and wild mushroom risotto
with parmesan shavings**

DESSERT

Selection of desserts

Two courses £15.95 per guest

Three courses £19.95 per guest

CHRISTMAS DAY MENU

PRE STARTER

Jerusalem artichoke and truffle oil velouté

STARTER

**Swansea oak smoked salmon and prawn platter
with cranberries and mustard dressing**

**Homemade chicken and leek terrine
with onion marmalade and toasted brioche**

**Wild mushrooms on toasted pumpkin seed bread
with a white wine and cream sauce**

MAIN COURSE

Roast sirloin of beef with Nan's Yorkshire pudding

**Roast Pembrokeshire turkey with homemade
sage and onion stuffing and honey roast parsnips**

Mélange of fish with a lemon hollandaise sauce

**Butternut squash and wild mushroom risotto
with parmesan shavings**

DESSERT

Selection of home made desserts

**Four courses £55.00 per guest
£25.00 per child (under 12)**

THE BUTCHERS ARMS • ALLTWEN HILL • ALLTWEN • PONTARDAWE

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WWW.THEBUTCHERSARMSALLTWEN.CO.UK