

CHRISTMAS 2011

à la carte @ The Farmer's Daughter
Croescarneinion Farm, Bassaleg
Tel 01633 892800

www.thefarmersdaughter.co.uk

To Start...

Frosty the Snowman

Fresh fruit drizzled in a fruit liqueur, finished with a dusting of 'snow'

£3.95

Winter Warmer

Chef's homemade soup of the day

£4.00

Claus' Catch

Pan-fried mushrooms and North Atlantic prawns with a garlic butter

£4.50

Wiseman's Choice!

Fillet strips of beef, with a sweet chilli dip.

£4.95

A Fishy tale

Slices of smoked salmon, served on homemade mini scones,
topped with a herb cream cheese.

£5.00

Fit for Three Kings

Pan fried chicken livers and bacon, served with a claret jus and
parsnip crisps

£5.50

Welsh Christmas.

A favourite of ours – Cockles from Penclawdd, lavabread and bacon, bound with a little
cream and crammed into a savoury pancake

£6.00

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Moving On...

Christmas gift!

Peppers stuffed with cous cous, topped with Greek halloumi,
finished with balsamic syrup and homemade pesto

£9.50

Chestnuts Roasting on an Open Fire!

Wild mushroom risotto, topped with roasted chestnuts.

£9.95

HO-HO-HO!

A plump Breast of Chicken stuffed with a sun-dried tomato mousseline and
complimented with a white wine cream sauce.

£12.95

Ye Olde Faithful

Roast Glamorgan Turkey served with traditional chipolata sausage, roasted potatoes and
sensational seasonal stuffing with a delicious, homemade cranberry sauce

£14.95

When Santa got duck...

Breast of Duck, served traditionally pink with a plum and hoi sin sauce

£14.95

This Little Piggy

Medallions of Pork fillet, served with a wholegrain mustard, cream sauce and parsnip
crisps

£14.95

Christmas Catch

Whole fresh Sea Bass, roasted with garlic, lemon and fresh thyme

£16.95

While Shepherds Watch

A succulent slow roasted Shank of Welsh Lamb with
Chef's own fresh mint gravy

£16.95

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Rudolph's Revenge!

Welsh 10oz Fillet, Sirloin or Ribeye, Cooked to your liking and served with a sauce of your choice:

Peppercorn; Stilton; Red Wine & Mushroom; Dijonaise; Garlic; Provencale

Sirloin and Ribeye £19.95

8 oz fillet £22.95

All main courses are served with tureens of locally sourced fresh vegetables (home grown where possible) and Chef's potatoes of the day. For example, our tomatoes and runner beans are grown by our friend Bobby, Aitch grows the herbs in her herb garden, the cucumbers, chillies and salad leaves are grown by Aitch's mum and the eggs... well what can we say about Peggy and her girls? They do their very best to lay their free range eggs for us everyday!

Extras!

Additional basket of bread £1.50, Olives £2.00

Garlic bread, Onion rings, Chips, Sautéed or Garlic Mushrooms, all £2.50

Don't forget to checkout our specials for probably the largest selection of exotic meats in the South West including ostrich, kudu, bison, crocodile to name but a few!

All of our steaks are Welsh and weigh approx 10 oz uncooked

Please try our new Fair Trade products. We now stock Fair Trade wines, Fair Trade

Dwyfor filter coffee and freshly ground espresso,

Welsh Fair Trade bottled water, local wine and Carmarthenshire based

Cig Calon Welsh beef

Fancy something else? Just ask and if we've got it in the larder, we can come up with something to satisfy most tastes!

We try our best to take your order 15 mins after your booked time.

We pride ourselves on our freshly prepared dishes that are created individually for you!