



Christmas at the Islwyn Inn

Available Thursday, Friday &
Saturday Evenings in December
1st, 2nd, 3rd, 8th, 9th, 10th, 15th, 16th, 17th.
Also Tuesday 20th & Wednesday 21st.

To Begin-
Chestnut Mushroom Gratin
Chargrilled Sourdough
Garlic Butter

Smoked Salmon & Prawns
Brandied Sauce, Lemon & Coriander
Salad.

Winter Cawl
Welsh Rarebit Crouton.
Sourdough Bread & Welsh Butter

Butter Roasted Turkey

Chestnut & Sausage Stuffing, Kilted
Cumberland Sausage, Bubble &
Squeak, Merlot Gravy .

Slow Braised Beef

Oxtail Bon Bon, Potato Mash,
Mushroom & Cream Sauce.

Confit of Belly Pork

Sage & Onion Crumble.
Potato Mash with Gruyere Cheese &
Smoked Bacon, Welsh Cider Velouté

All accompanied by
Beef Fat Potatoes, Buttered Thyme
Carrots, Fricassee of Sprouts,
Honey Roasted Parsnip.

Merry Christmas



Islwyn Inn & Restaurant

To Finish-
Amoretti Raspberry Trifle
Lemon Shortcake.

Merlyn's Chocolate Kilner
Jar
Caramel, Fudge Brownie, Merlyn's
liqueur

Festive Christmas Pudding
Traditionally served with Brandy sauce.

Cheeses of Wales
Perl Las, Perl Wen & Cenarth Cheddar.
Biscuits, Grapes & Chutney

Tariff

Two Course £23.
Three Course £29.
Braised Beef £2. Supplement.
Cheeseboard £2. Supplement.