



2019 Christmas Lunch Parties at Waves Cliff-top Restaurant

Seasonal Starters

Chef's homemade roasted winter vegetable soup with warm crusty bread
(V)

Scottish smoked salmon with a mackerel mousse, dill and lemon mayonnaise
Sautéed button mushrooms in a creamy gorgonzola and spring onion sauce
(V)

Butternut squash ravioli with a spiced coconut and vegetable sauce (VG)
Homemade chicken liver pâté with a tangy Cumberland jelly and 'tiny toasts'

Merry Mains

Juicy Welsh turkey with goose-fat roasties and all the Christmas trimmings -
yum!

Baked pepper filled with roasted Italian vegetables, tomatoes, rice and
herbs, served on a lentil and chick pea curry (VG)

Grilled fillet of salmon with a creamy white wine, tarragon sauce

Braised shin of British beef served on potato mash, coated with red wine
sauce

Roast belly pork with rosemary stuffing and a port wine & berry sauce

Mains are served with fresh seasonal vegetables and baby potatoes

'Deck the Halls' Desserts

Traditional Christmas pud with brandy sauce

Homemade sherry trifle

Blackcurrant and prosecco cheesecake (GF)

Profiteroles with chocolate sauce

Welsh cheese selection served with celery and grapes

Festive Follow Ons

Finish off with delicious fresh coffee and a warm mince pie

£21.95 per person

We welcome tables for 2 to parties of 50!





2019 Christmas Dinner Parties at Waves Cliff-top Restaurant

Seasonal Starters

Chef's homemade roasted winter vegetable soup with warm crusty bread (V)
Goats cheese baked with walnuts, served on a honey dressed winter salad (V)
Continental meat platter with olives, gherkins and a balsamic reduction
Butternut squash ravioli with a spiced coconut and vegetable sauce (VG)
Fish antipasto of smoked salmon, cockles, prawns and a mackerel & horseradish
mousse.

Merry Mains

Juicy Welsh turkey with goose-fat roasties and all the Christmas trimmings – yum!
Grilled fillet of salmon with a creamy white wine, tarragon and prawn sauce
Strips of fillet beef in a creamy mushroom and paprika sauce
Baked pepper filled with roasted Italian vegetables, tomatoes, rice and herbs, served
on a lentil and chick pea curry (VG)
Confit of duck leg served on potato mash with a sauce of tomato, bacon, onions and
herbs

Mains are served with fresh seasonal vegetables and baby potatoes

'Deck the Halls' Desserts

Traditional Christmas pud with brandy sauce
Grand Marnier crème brûlée a real favourite! (GF)
Welsh cheese selection served with celery and grapes
Blackcurrant and prosecco cheesecake (GF)
Toffee vodka and mascarpone mousse

Festive Follow Ons

Finish off with delicious fresh coffee and a warm mince pie

£26.95 per person

We welcome tables for 2 to parties of 50!

All our produce is locally sourced wherever possible and always freshly prepared.
We are happy to add a favourite dish or another course - feel free to ask!

