



Christmas
AT IAL RESTAURANT



Its time to
Celebrate
with us

Book Now

19th November - 19th December

01978 548818



A LA CARTE MENU

Not all allergens are noted on the menu.
Please inform a member of the team
about your dietary requirement so that we
can best help you with your selection.

STARTERS

Beetroot Cured Cod	£7.5
<i>Served with a fennel and kohlrabi slaw and a dill oil</i>	
Beetroot Cured Carrot	£6.5
<i>Served with a fennel and kohlrabi slaw and dill oil (ve)</i>	
Leek & Potato Soup	£6
<i>Crumbled with Trefaldwyn blue cheese and ial bakery sourdough bread (v, gfa)</i>	
Duck Liver Parfait	£7
<i>Served with ial bakery toasted brioche and orange marmalade (gfa)</i>	
Red Onion Tartlet	£8.5
<i>Served with welsh goats cheese and winter salad leaves (gf)</i>	
Grilled Prawns	£6.5
<i>With charred baby gem leaves, avocado puree, cherry tomato, marie rose sauce and a cucumber sorbet (v)</i>	

MAINS

Traditional Christmas Turkey with all the Trimmings	£17.5
<i>Served with roast potatoes, creamed sprouts, pigs in blankets, roasted carrots, parsnips & sage and onion stuffing (gfa)</i>	
Traditional Nut Roast with all the Trimmings	£16.5
<i>Served with pecan, butternut squash, served with roast potatoes, creamed sprouts, roasted carrots and parsnips, sage and onion stuffing and vegetable jus (n, ve a)</i>	
Welsh Beef Brisket	£23
<i>Served with slow roasted tomato and wild mushroom puree, parmesan and truffle triple cooked chips and a truffle jus (gf)</i>	
Pan Fried Hake	£22
<i>Served with a smoked potato croquette, samphire, lemon, shrimp and mini caper beurre blanc</i>	
Lamb Loin	£26
<i>Served pink served with a homemade shepherds pie topped with celeriac mash, kale, roasted baby carrots and a red wine jus (gf)</i>	
Winter Fish Pie	£18
<i>Served with creamed sprouts, roasted carrots and tenderstem broccoli (gf)</i>	

SIDES

Cauli Cheese £4.5 ✨ Roast Potatoes £4 ✨ Pigs in Blankets £4.5 ✨ Honey Roasted Carrots & Parsnips £4

DESSERTS

Chocolate Mousse	£8
<i>Hot chocolate mousse served with gingerbread marshmallow and a ginger biscuit crumb (v)</i>	
Mulled Wine Trifle	£7
<i>made with Welsh Merlyn custard and charred clementine (gfa, ve a)</i>	
Sticky Toffee Christmas Pudding	£7.5
<i>Served with salted caramel toffee sauce and vanilla ice cream (v)</i>	
Blackberry Pavalova	£7
<i>Macerated blackberries, whipped mascarpone, chocolate ganache and homemade meringue (v, gf)</i>	
Cheeseboard	£10
<i>Selection of welsh cheeses served with bramble chutney, quince, grapes, celery and homemade crackers (gfa)</i>	



SET MENU

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TWO COURSE - £22.50

THREE COURSE - £26.50

Beetroot Cured Cod

Served with a fennel and kohlrabi slaw and a dill oil

Beetroot Cured Carrot

Served with a fennel and kohlrabi slaw and dill oil (ve)

Leek & Potato Soup

Crumbled with Trefaldwyn blue cheese and ial bakery sourdough bread (v, gfa)

Traditional Christmas Turkey with all the Trimmings

Served with roast potatoes, creamed sprouts, pigs in blankets, roasted carrots, parsnips & sage and onion stuffing (gfa)

Traditional Nut Roast with all the Trimmings

Served with pecan, butternut squash, served with roast potatoes, creamed sprouts, roasted carrots and parsnips, sage and onion stuffing and vegetable jus (n, ve a)

Winter Fish Pie

Served with creamed sprouts, roasted carrots and tenderstem broccoli (gf)

Mulled Wine Trifle

made with Welsh Merlyn custard and charred clementine (gfa, ve a)

Sticky Toffee Christmas Pudding

Served with salted caramel toffee sauce and vanilla ice cream (v)



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