



Christmas
AT IAL RESTAURANT

Lunch Set Menu

2 for £22.50, 3 for £26.50

Available 12-3pm Thursday
to Sunday*

*Additional Roast Beef & Rolled Pork Belly will be
included on Sundays only

Evening Menu

A la Carte

Available from 5pm

Thursday, Friday
& Saturday

It's time to
Celebrate
with us

Book Now

19th November - 19th December

01978 548818





EVENING 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

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

MAINS

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

SIDES £4.50

Cauli Cheese * Roast Potatoes * Pigs in Blankets * Honey Roasted Carrots & Parsnips

DESSERTS

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



**LUNCH SET
MENU**

**12-3pm Thursday
to Sunday**

Christmas
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TWO COURSE - £22.50

THREE COURSE - £26.50

Beetroot Cured Cod

Served with a fennel kohlrabi slaw and a dill oil

Duck Liver Parfait

Served with ial bakery toasted brioche and orange marmalade (gfa)

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, vegetable jus and a 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, parsnips, vegetable jus and a sage and onion stuffing (n, ve a)

Winter Fish Pie

Cod, hake, salmon fish pie served with creamed sprouts, roasted carrots and tenderstem broccoli (gf)

Mulled Wine Trifle

Layered trifle with Merlyn Welsh Cream Liquor custard and charred clementines (gfa, ve a)

Sticky Toffee Christmas Pudding

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

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