

# CHILDREN'S DINING

CHILDREN 5-14 YRS  
2 COURSES £12 | 3 COURSES £17

WINTER VEG SOUP **V**  
**VE** Option available.

CHEESY GARLIC BREAD **V**

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## ROAST TURKEY

A childrens sized traditional turkey dinner, complimented with crispy roast potatoes, pigs in blankets, sage & cranberry stuffing, seasonal vegetables and a rich pan gravy.

## VEGGIE SAUSAGES **V**

Accompanied by roast potatoes, pigs in blankets, stuffing, seasonal winter veg & a yorkie pud.

## JNR BEEF BURGER

1 local Welsh Beef patty served in a lightly toasted bun, served with fries and baked beans.

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## ICE CREAM **V**

Served with a chocolate flake and chocolate sauce.

## CHOCOLATE BROWNIE **V**

Served with vanilla ice cream.

# CHRISTMAS DINING

*at The Cain*



Available throughout December  
Minimum Table Booking of 6

Please see our Festive Menu inside.

2 Courses £17pp - 3 Courses £22pp  
- Childrens Menu Available -

For all booking enquiries please  
telephone 01691 758007  
or email [dining@cainvalleyhotel.co.uk](mailto:dining@cainvalleyhotel.co.uk)

# CHRISTMAS

*Dining at The Cain*

2 Courses £17pp - 3 Courses £22pp  
both include complimentary tea, coffee & mincepies

## STARTERS

### WINTER VEGETABLE SOUP **V**

Chef's homemade winter vegetable soup, served with swirl of cream and a warm ciabatta roll and butter.

**VE & GF** option available.

### CHICKEN & BRANDY PARFAIT

Smooth homemade chicken liver & brandy pate, complimented with toast triangles, mixed leaf garnish and a spiced winter chutney.

**GF** option available.

### CLASSIC PRAWN COCKTAIL

Prawns enrobed in Marie Rose sauce on crisp lettuce with a dusting of paprika. Served with brown bread and butter.

**GF** option available.

### MUSHROOM & STILTON TARTLET **V**

Shortcrust pastry tartlet, filled with creamy garlic mushrooms, topped with a baked stilton crumb, accompanied by a dressed mixed leaf garnish.

### BRIE IN BREADCRUMBS **V**

Wedges of creamy brie, enrobed in breadcrumbs, deep fried until golden, served with cranberry dip and a dressed mixed leaf salad.

For alternative dietary requirements, or allergen advice please contact us.

## MAIN COURSE

### HAND CARVED TURKEY ROAST

Succulent oven roasted turkey, hand carved and complimented with sage & cranberry stuffing, pigs in blankets, crispy roast potatoes, select winter vegetables, cranberry jelly and a rich pan gravy.

**GF** without stuffing & yorkshire pudding.

### SALMON EN-CROUTE

Fillet of salmon, oven roasted, served on a bed of creamy garlic mushrooms, with new potatoes and select winter vegetables topped off with a light and fluffy pastry en crouete.

**GF** without pastry top.

### NUT ROAST WELLINGTON **V**

A mixed medley of nuts and mushrooms, delicately seasoned in a cranberry and brie stuffed puff pastry parcel, served with new potatoes, select winter vegetables and a rich redcurrant and rosemary gravy.

### MUSTARD GLAZED HAM **GF**

Mustard glazed joint of ham, oven roast & hand-carved. Served with crispy roast potatoes, seasonal winter vegetables and a vibrant cumberland au jus.

### WHY NOT UPGRADE YOUR CHRISTMAS ROAST TO A STEAK? **£7 SURCHARGE APPLIES**

### 10oz SIRLOIN ROAST **GF**

Locally sourced 10oz Welsh Beef Sirloin, cooked to your taste, complimented with all the traditional Christmas fayre, a choice of roasts or fries and a Stilton or Peppercorn sauce.

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING **V**

A Christmas classic, this moist pudding is packed with rum soaked mixed fruit and delicate citrus peel, and is served with a warm brandy sauce or custard.

### RICH CHOCOLATE FUDGE CAKE **V**

Warm velvety rich chocolate fudge cake, served with indulgent salted caramel ice-cream and a crushed biscoffi crumb.

### SHERRY TIPPLE TRIFLE **V**

Vanilla moistened sponge soaked in sherry, with layers of traditional fruit cocktail, strawberry jelly and delicious custard, topped with thick whipped cream and crumbled flake chocolate.

### ETON MESS SUNDAE **V, GF**

Strawberry and Vanilla ice-cream, fresh juicy Strawberries, crumbled meringue and rich white chocolate sauce, finished with a whip of cream.

### CHEESEBOARD **V**

Sharp mature cheddar, creamy french brie and tangy blue stilton, paired with red onion relish, a selection of crackers and juicy seedless grapes.

**GF** options available.

BOOKINGS AVAILABLE THROUGHOUT DECEMBER  
PREORDER REQUIRED - MINIMUM TABLE OF 6

CONTACT US TO ARRANGE YOUR FESTIVE DINING

tel: 01691 758007  
email: [dining@cainvalleyhotel.co.uk](mailto:dining@cainvalleyhotel.co.uk)

*Celebrate Christmas  
with  
The Cain*