



— THE —
WOLFE INN
· WOLFSCASTLE ·

CHRISTMAS MENU

TWO COURSES - £29.95 THREE COURSES - £33.95

STARTERS

SPICED CARROT SOUP

Garnished with Salsa Verde and crispy Sage leaves, served with crusty Gallega and chefs own Whipped Welsh Butter.

CONFIT DUCK SAMOSA

Handmade by our chefs, served with Coriander and Mango Chutney and a lightly dressed Salad.

CHICKEN LIVER PARFAIT

Brandy infused Chicken Liver Parfait served with a Caramelised Red Onion Marmalade and toasted Gallega Croûtes.

KING PRAWN AND CHORIZO BAKE

Served in a rich Tomato and Pernod sauce, topped with a Mixed Herb Crumb served with Rock & Dough Olive Oil Focaccia.



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MAIN COURSE

PEMBROKESHIRE BUTTERED TURKEY
served with Pigs in Blankets, Sage and Onion
Stuffing, Roast Potatoes, Creamy Mash, Honey
Roasted Parsnips, Carrots and Sticky Red
Cabbage.

BEEF RIB BOURGUIGNON
Pembrokeshire reared Beef Rib slowly braised
for 12 hours in a Bourguignon Sauce so the
meat falls from the bone, served with Creamy
Mash and Honey glazed carrots.

SALMON EN CROÛTE
Served with Crushed New Potatoes,
Tenderstem Broccoli, topped with a Creamy
Lemon and Dill Sauce.

MUSHROOM WELLINGTON
Served with Jerusalem Artichoke Purée,
Creamy Mash, Roast Potatoes, Honey Glazed
Carrots and Parsnips topped with Homemade
Gravy.

All served with Molly Parkin Bake, Buttered Root
Vegetable Purée, and Christmas Greens for the table.



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DESSERTS

BOOZEY CHRISTMAS PUDDING

Garnished with Cranberry Granola and Topped with Brandy Infused Crème Anglaise.

INDULGENT DOUBLE CHOCOLATE CHEESECAKE

Topped with a Caramelised Zesty Orange sauce and finished with Chocolate Soil.

PEMBROKESHIRE APPLE AND POACHED PEAR

Topped with a Cinnamon Spiced Oat Crumble, served with Crème Anglaise.

LIGHT AND CREAMY CLEMENTINE POSSET

Topped with a Gingerbread Crumb and Homemade Honeycomb.

NO ROOM FOR DESSERT?

Upgrade to a Festive Cocktail for a £2 supplement!