



THE STACKPOLE INN

Christmas Day lunch 2025



Welcome!



Selection of canapes on arrival

To start

Roast celeriac and apple soup, celeriac crumb

Treacle cured salmon, baby leek, pickled beetroot, ginger lemongrass puree

Black pudding and pork terrine with quince jam and a truffled Brussel sprout salad

Main course

Roast Welsh Turkey with all the trimmings

Rack of Welsh lamb with soy glazed beetroot, turnip puree and lamb sauce

Mushroom, chestnut and thyme pithivier, cranberry sauce and all the trimmings (v/vegan)

Pan fried fillet of halibut with artichoke puree, roasted garlic and a lamb sauce

To Finish

Allisons traditional homemade Christmas pudding with brandy sauce

Double chocolate tart, cherry puree, vanilla ice cream

Gingerbread tiramisu

Selection of Welsh cheeses served with homemade chutney and biscuits

Followed by coffee and homemade sweet treats



£140 per person

Welcome to our traditional Christmas at the Stackpole Inn for 2025

We have put together a menu of traditional Christmas Fayre using the best of local ingredients, wherever possible.

All dishes are prepared and cooked in house by our team of talented and dedicated chef's

The restaurant is filling up quickly so please fill in the booking sheet below, enclose your deposit, and return asap to secure your booking.

We look forward to welcoming you all to The Inn during this festive season

Many thanks

Gary and Rebecca Evans

Name _____

Address _____

Tel _____

Email _____

No of people in party _____ **time requested** _____

Please note that a deposit is required at time of booking

Deposit amount attached _____

£20 per person for Christmas Day

Christmas day menu choices must be in by Monday 4th December

