

A red Christmas ornament with a gold ribbon is positioned in the lower-left corner of the page. The ribbon is long and thin, spiraling upwards from the ornament and extending towards the top left of the page. The ornament is a smooth, matte red sphere with a gold-colored cap at the top.

The Ferryboat Inn & Restaurant

Christmas Menus

**Ferryboat Inn & Restaurant
Christmas Menu 2009**

The Bauble Menu

2 courses £17.00 3 courses £21.00
(service charge not included)

Malay Lobster Noodle Soup - served with homemade bread

Confit of Duck Spring Rolls – with a spicy plum sauce

Caramelised Onion Flatbread – served with crème fraiche

Smoked Salmon – served with a lime dressing and warm granary bread



Pembrokeshire Roast Turkey - served with roast potatoes, roasted parsnips, Madeira gravy, homemade sage and onion stuffing balls, seasonal vegetables with all the usual trimmings

Sirloin Steak – served with a garlic and parsley butter, deep fried potato wedges and classic Caesar salad

Salmon Teriyaki – Fresh Scottish Salmon Fillet with braised tricolour rice, steamed greens and teriyaki sauce

Breast of Duck – with spiced red cabbage, poached pear, parsnip mashed potato and a pear and merlot sauce

Savoury Vegetable Strudel – with Filo pastry served with roast potatoes and a mushroom and port sauce



Homemade Traditional Christmas Pudding – served with our own special Inn rum sauce

Dark Chocolate Tarlet – with bittersweet chocolate port sauce and vanilla icecream

Pecan Stack – layered with orange cream and served with butterscotch sauce

Citrus Poached Pears - served with ginger and vanilla icecream



**Ferryboat Inn & Restaurant
Christmas Menu 2009**

The Ribbon Menu

2 courses £14.00 3 courses £17.00
(service charge not included)

Spiced Parsnip Soup - served with homemade bread

Crisp Fried Caws Preseli – local soft cheese served with a balsamic onion and cranberry relish

Eggs Benedict – toasted muffin topped with award winning Gwaun Valley Bacon and poached egg smothered in Hollandaise Sauce

Pembrokeshire Roast Turkey - served with roast potatoes, roasted parsnips, Madeira gravy, homemade sage and onion stuffing balls, seasonal vegetables, with all the usual trimmings

Salmon Fettuccini – Fresh Scottish Salmon Fillet with fettuccini and a cream chive sauce with side salad

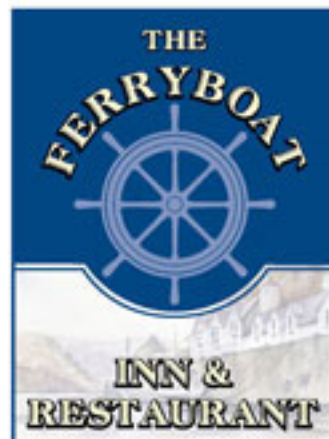
Butternut Squash Risotto – with rocket salad and Parmesan crisps

Homemade Traditional Christmas Pudding – served with our own special Inn rum sauce

Tarte au Citron – Sharp lemon Tart in a pastry crust with raspberry ripple icecream

Jersey Cream Icecream – made in Wales, choice of flavours





**Wishing you a very Merry Christmas
from all at the Ferryboat Inn**



**For a party booking form or enquiries:
please contact Michele or Denham:**

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