



Lunch Menu
Three Course £20
Children £9

Booking
Essential
01792 371636

Available from the 20th November

Parc Le Breos House,
Parkmill, Gower SA3 2HA
www.parclebreos.co.uk

To start
Leek & potato soup with truffle oil. (V+)
Perl las (welsh blue cheese) and caramelised red onion bruschetta, roasted
beetroot and rocket salad. (V)
Terrine of ham hock and parsley, home-made chutney, toasted ciabatta.

Main course
Roast chicken breast, stuffed with sage and onion, wrapped in streaky
bacon, roast potatoes, seasonal vegetables, gravy.
Turkey and courgette burger, chunky chips, red cabbage
coleslaw, chilli sauce.
Local butcher's sausages, braised in red wine, mash, red cabbage
Cheddar and walnut burger, chunky chips, red cabbage coleslaw,
chilli sauce. (V)
Chestnut & mushroom strudel. (V+)

To finish
Christmas pudding and brandy sauce.
Apple and blackberry crumble, vanilla ice cream. (available as **vegan**)
Warm spiced gingerbread, rum and raisin ice cream, toffee sauce.

(V) = Veggie
(V+) = Vegan



Lunch or Dinner Menu
Three Course £26.50

Booking
Essential
01792 371636

Available from the 20th November

Why not book a room
at our dining offer rate of
£90 inc breakfast

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To start
Warm spiced parsnip and apple soup. (V+)
Perl las (welsh blue cheese) and caramelised red onion bruschetta, roasted
beetroot and rocket salad. (V)
Terrine of ham hock and parsley, home-made chutney, toasted ciabatta.
Smoked mackerel pate with horseradish, toasted ciabatta, mixed leaf
salad, lemon and caper dressing.
Guacamole, hummus, olives & crispy tortilla. (V+)

Main course
Roast turkey, sage & onion stuffing, roast potatoes, cranberry sauce, rich gravy.
Roast loin of pork, mushroom stuffing, apple sauce, roast potatoes,
cranberry and madeira gravy.
Aubergine 5 nut roast, roast potatoes, cranberry sauce, red wine and
thyme gravy. (V)
Baked fillet of salmon, parmesan crust, pea and potato cake, white wine,
shallot and butter sauce.
Chestnut & mushroom strudel. (V+)

To finish
Christmas pudding, brandy sauce.
Apple and blackberry crumble, vanilla ice cream. (available as **vegan**)
Warm spiced gingerbread, rum and raisin ice cream, toffee sauce.
Poached pear in red wine syrup, creme fraiche, white chocolate and
cranberry cookie.
Warm spiced gingerbread, toffee sauce.

(V) = Veggie
(V+) = Vegan