



# CHRISTMAS

## Parties

### STARTERS

#### SMOKED HADDOCK FISHCAKE

topped with prawns & Thermidor sauce

#### PANKO CALAMARI

with lemon aioli

#### SOUP OF THE DAY (V) (GF)

Freshest seasonal ingredients served with warm chef's bread

#### ORGANIC PERL LÂS AND PARMA HAM BRUSCHETTA

Perl Lâs blue cheese, parma ham with onion chutney on toasted bruschetta

### MAINS

#### TURKEY (GF)

Served on a bed of red cabbage with a wild berry cider accompaniment, sprouts, potato gratin, honey glazed parsnips and carrots with Ronniz' rich gravy

#### WELSH SIRLOIN STEAK (+£3) (GF)

On a bed of asparagus with pickled onion hasselback potatoes, cherry tomatoes and a rosemary and Shiraz reduction

#### ALMOND-ENCRUSTED HAKE (GF)

Fillet of hake, encrusted with toasted almonds, creamy spinach and potato purée. Served with rich beurre blanc and chive sauce, and a side of seasonal vegetables.

#### MOROCCAN-INSPIRED VEGETABLE TAGINE (V) (GF)

with couscous salad and charred flatbread.

### DESSERTS

#### RONNI'Z PROSECCO, STRAWBERRY & CHAMBORD SORBET

#### BELGIAN CHOCOLATE FONDANT

Served with Pembrokeshire ice cream

#### CASSIS MOUSSE CRUMBLES

Blackcurrant mousse on a speculoos crumble, finished with a shiny blackcurrant glaze.

#### GINGER & DATE SPONGE PUDDING

Served with cream



2 COURSES £27.50 3 COURSES £32.50

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