



## THE WELSH HOUSE



# NADOLIG LLAWEN FESTIVE MENU

### Croeso

#### Learn Welsh Christmas Traditions

**Plygain** – At 3am on Christmas morning in the 18<sup>th</sup> and 19<sup>th</sup> centuries, Welsh churchgoers would leave their houses by torchlight or candlelight to go to Plygain, a service of carols sung a capella by solos, groups and choirs. The word plygain is thought to have come from plyu, meaning to bend, as if in prayer, or from a link with the Latin word pullicantino, meaning to worship as the cock crows at dawn.

Plygain churchgoers had often stayed up all Christmas Eve, or as it was known in some areas, Noson Gyflaith (Toffee Night) slabs of toffee would be made around the fire as games were played, and tall stories told. Noson Gyflaith was also the night for decorating houses with holly and mistletoe before the pre-dawn procession to church began.

**Mari Lywd** – An old South Walian tradition enjoying a revival in recent years, the spectacle of a Mari Lywd, parading around town is one you're unlikely to forget. The Mari itself is a horse's skull carried on a long pole by a person hidden under a cloak, led around by a gaggle of wassailers. Traditionally, this group would knock doors in their village between Christmas Day and twelfth Night, and engage in a rhyming ritual called pwnco, in exchange for food and beer. Today, the Maris are also often seen, eccentrically decorated, in local festivals through December and January.

### Diolch

#### Enjoy The Welsh House Experience



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## FESTIVE SET MENU

2 COURSES £26.95 | 3 COURSES £33.95

### TO START

Roasted butternut squash and sweet potato soup with Pant-Ys-Gawn goats cheese crouton (V/Vea)

Garlic mushrooms on sourdough with garlic infused Pembrokeshire Rapeseed oil (V)

Penderyn, chicken and pork pate with sourdough and Penderyn 3 citrus marmalade

Pembrokeshire's Salt and Smoke smoked salmon with piperade and dill crème fraiche

### MAINS

#### **Roast Welsh Turkey**

Pigs in blankets, crispy roast potatoes, seasonal vegetables, parsnips, sage and onion stuffing and homemade gravy

#### **Roast Celtic Pride Welsh Beef**

Pigs in blankets, crispy roast potatoes, seasonal vegetables parsnips, Yorkshire pudding and homemade gravy

#### **Mushroom and Chestnut Wellington**

Crispy roast potatoes, seasonal vegetables, parsnips, sage and onion stuffing and homemade vegan gravy (Ve)

#### **Slow Roasted Pork belly**

Braised leek mashed potato and Welsh Lady mustard sauce

#### **Pan fried Seabass**

Leek and potato cake and a white wine, cockle and laverbread sauce

### DESSERTS

Christmas pudding, brandy butter (V)

Mulled wine poached pear, orange sorbet and a praline crumb (V/Vea)

Crwst Pembrokeshire Welsh honey butter cheesecake, honeycomb and caramel sauce (V)

Bread and butter pudding with Mario's Welsh vanilla ice cream and Crwst Pembrokeshire sea salted caramel (V)

V = Vegetarian VE = Vegan = a = option available Gluten Free = speak to a team member

Our food is stored, prepared and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances please let a team member know before ordering. We aim to provide the best possible experience and rely on our excellent team to deliver this. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way.

Diolch, Team Welsh House