

FESTIVE SUNDAY LUNCH

With Snowdonia Donkey's

SUNDAY 14TH DECEMBER
12PM UNTIL 5PM

RESERVE SUNDAY LUNCH WITH US

- MEET THE DONKEYS FROM SNOWDONIA DONKEY SANCTUARY (NATIVITY SCENE)
- THE DONKEY SHOP STORE FOR LAST MINUTE GIFTS
- VISIT FROM SANTA (INC FREE GIFT)
- SNOWGLOBE FOR FESTIVE PICTURES WITH FAMILY
- CHRISTMAS TREE DECORATION ACTIVITY
- SUNDAY ROAST DINNER

2 COURSE ADULTS	£32.95	3 COURSE ADULTS	£37.50
2 COURSE KIDS	£15.95	3 COURSE KIDS	£19.50

*Including Free Gift
From Santa*

**BOOKING ESSENTIAL WITH A £10 PER PERSON
DEPOSIT ON RESERVATION REQUIRED.**

PRE ORDERS REQUIRED FOR ALL TABLES

**BOOK USING OUR WEBSITE
BELOW OR CALL US**

Call Now

☎ 01407 830720
🌐 www.theringanglesey.co.uk

PLEASE SEE MENU OVERLEAF



*Christmas
Lunch*

Menu

Starters

Winter Vegetable Soup, Baked Bread (V,VGA,GFA)

Honey Glazed Pigs In Blankets, Chic Sweet Honey Mustard Dip

Breaded Salt & Pepper Chicken, Garlic Mayo Dip

Creamy Garlic & Herb Mushroom Crostini (V,GFA)

Mains

Roast Turkey, Cranberry & Chestnut Stuffing, Yorkshire Pudding, Chefs Gravy (GFA)

Roast Leg Of Lamb, Yorkshire Pudding, Chefs Gravy (GFA)

Blackberry Braised Steak, Blackberry & Red Wine Jus (GF)

Vegan Cottage Pie (V, VG, GF)

All of the above are served with Roasted Potatoes, Buttered vegetables, Honey glazed Roots

Additional Children's Mains

Chicken Goujons, Skinny Fries, Baked Beans
Sausage & Mash, Chefs Gravy (VA)

Dessert

Traditional Christmas Pudding, Brandy Sauce

Biscoff Loaded Profiterole Stack (V)

Chocolate Orange Torte, Vanilla Ice Cream (V, VG, GF)

Cherry Bakewell Cheesecake, Chantilly Cream (V)

(V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available. Before ordering drinks or food, please speak with a member of our team about your requirements. Whilst we take care to preserve the integrity of our vegetarian/vegan products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (fryers, grills etc) and food preparation areas maybe shared and fried items containing different allergens may be cooked in the same frying oil.