



CHILDREN'S FESTIVE

menu

For young diners aged 12 years and under

St BRIDES
spa hotel



STARTERS

Cucumber, Apple, Peppers and Carrots

Yoghurt dip (V,D)

Tomato Soup

Focaccia bread (V,W)

Pigs in Blankets

BBQ sauce (V,W,D,S)

MAINS

Pembrokeshire Turkey

Stuffing, roast potatoes, parsnips, carrots, pigs in blankets and gravy (W,S,D,E,SD,C)

Penne Pasta

Tomato sauce, garlic focaccia bread (V,W,D)

Battered Fish Goujons

Fries, crushed peas (F,W,E)

DESSERTS

Traditional Christmas Pudding

With custard (V,W,A,S,D,E,SD)

Selection of Ice Cream

Please ask for today's flavours (S,D,E)

Chocolate Brownie

Vanilla ice cream (W,D,S,E)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian