

FRIDAY 26th November

WINTER WARMER NIGHT

MAIN MEAL -

BEEF IN RED WINE – Slow cooked Welsh beef, with onions, mushrooms, herbs and red wine, finished with a bacon and garlic crumb. Heat and eat, great with mash or rice, and the side dish (see below). (gf/df). Ideal for freezing.

£5.00 for 1, £9.00 for 2, £16.00 for 4 portions.

HERBY ROOT AND LENTIL CASSEROLE – A warming, filling, tasty root vegetable and lentil casserole, cooked with white wine, herbs and garlic. Heat and eat, lovely with potatoes or rice, and the side dish. (v/vegan/gf/df). Ideal for freezing.

£4.50 for 1, £8.00 for 2, £15 for 4 portions.

SIDE DISH -

BRAISED RED CABBAGE – This dish was always popular at the Bethlehem suppers so it's about time it featured here. Shredded red cabbage, slow cooked with onions, apples, garlic, aromatics and red wine. Heat and eat. (v/vegan/gf/df). Ideal for freezing.

£3.50 for 1, £6.00 for 2 portions.

SAVOURY SNACKS -

LEEK, WALNUT & BRIE TART – in a homemade butter pastry case, with Welsh cream and eggs (v/n). £2.00 slice, £5.00 for three slices, £10.00 for a whole six portion tart.

SWEET TREATS

LEMON & ARMAGNAC POSSET – with fresh raspberries. A twist on the traditional posset, with a hint of warming Armagnac. (v/gf) £3.50 each, 2 for £6.00.

COFFEE AND WALNUT BUTTERCREAM SPONGE (v/n) £2.00 per slice

Please refer to the dietary information next to each dish:

v-vegetarian, vegan-vegan, d/f-dairy free, g/f- gluten free, n- contains nuts

All food subject to availability, contact Nia on 01550 777254, niaclement@aol.com or message www.facebook.com/bethlehemcymru to order or book a collection slot.

PLEASE GET IN TOUCH IF YOU REQUIRE MORE INFORMATION

Strict sanitising and face covering guidelines adhered to.

Payment on the day in cash, card, or via bank transfer in advance, contact for more details.