

Bookings

This menu is available during the whole of December booked in advance

Name:

Tel No:

Date Required:

Number in Party:

Please place numbers required in the boxes beside each item

Starters

- Homemade Soup
- Duo of seasonal melon
- King Prawns & Smoked Trout Roulade
- Tricia's Superb Chicken Liver Pate
- Garlic and Stilton Creamy Mushrooms
- Homemade Pan Fried Duck Cakes

Main Courses

- Roast Glamorgan Turkey
- 8oz Rump of Beef
- Baked Welsh Lamb Shank
- Breast of Chicken
- Fillet of salmon
- Roast Crispy Duck
- Vegetarian Choice

Desserts

- Christmas Pudding
- The Best of Welsh Cheeses
- The Star's delicious Desserts or Puddings

Please return your booking form with £5 deposit per person to reserve your table. Regretfully deposits cannot be refunded but may be used in future visits to the Star Inn.

No pre-order for deserts is required.

Please keep a copy of your selection for your reference.

Weekly Events at the Star

Tuesday Nights

2 Steaks & Bottle of House Wine: £22.00

Tuesday to Saturday

2 Course Lunch: £10.00

Sunday Lunch

2 Courses: £10.00

Menus are subject to change.



The Star Inn,
Treoos, Bridgend
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Festive Dinner Menu

Three Courses
£21.95 Per Head

Star Inn
Treoos

Welcome to the Star Inn

We'll make Christmas special and give you a welcome that is second to none. We look forward to welcoming you.

Clive & Tricia



Starters

Homemade Soup

Choice of two freshly prepared on the day!
Served with nice crusty bread.

Duo of seasonal melon

Served with fruits of the forest berries and a
crème de cassis coullis.

King Prawns & Smoked Trout Roulade

Served with a seafood sauce.

Tricia's Superb Chicken Liver Pate

With homemade redcurrant & cranberry
dressing.

Garlic and Stilton Creamy Mushrooms

Served on a herb crostini with wild rocket leaves.

Homemade Pan Fried Duck Cakes

Served with a vodka, lime and chilli sauce.

Festive Dinner Menu



Main Courses

Local Roast Glamorgan Turkey

Served with all the seasonal trimmings

8oz Rump of Beef

With a creamy pepper sauce.

Baked Welsh Lamb Shank

With a rich red wine and mint gravy

Breast of Chicken

Topped with crispy bacon & leeks and served
with a wild mushroom sauce.

Fillet of salmon

Served with brown rice and our own spiced
Moroccan orange sauce.

Roast Crispy Duck

With winter fruits and Cointreau.

Vegetarian Choice

A selection of freshly prepared meals by our chefs
Carys & Matt.

All meals are served with seasonal vegetables
& potatoes

3 Courses

£21.95 Per Head

Desserts

Tricia's Famous Christmas Pudding

With brandy sauce

The Star's delicious Desserts or Puddings

A Full range to choose from on the day!
With coffee & Mints to follow

The Best of Welsh Cheeses Supplement of £2.50

With a selection of biscuits and our own
real ale chutneys.

Why not try a glass of Vintage Port
to finish your meal £2.95!

We hope you have enjoyed your visit
to us and pride ourselves in offering
an excellent experience.

Service charge has not been included

