



u3a Christmas Menu 2026

Tuesday 24th November – 12 noon for 12.30 pm
Maesgwyn Hall, Mold Road, Wrexham, LL11 2AF

STARTERS

Winter vegetable soup – Henllan bread wedge (vg)
Pear, walnut & balsamic watercress salad (vg)
Traditional prawn cocktail, Marie rose sauce, Henllan bread (gf)
Bang bang popcorn chicken, mint yogurt
Mini Fat Boar sticky pigs in blankets, garlic mayonnaise
Festive loaded croquettes, thyme salt, crispy turkey & bacon bits, cheese sauce

MAINS

Garlic and sage roasted turkey, sage and onion stuffing, pig in blanket, buttered Brussel sprouts, roast potatoes, rich pan gravy, braised red cabbage, maple glazed root vegetables
Crispy kale, spinach & garden pea risotto, charred tenderstem broccoli (gf)
Nut roast, cranberry stuffing, Brussel sprouts, chateaux potato, vegan gravy, braised red cabbage, maple glazed root vegetables (vg)
Seared Seabass, coconut Penang curry, garlic chili noodles, prawn crackers
Pan fried salmon, buttered new potatoes, hollandaise sauce, minted greens
Fat Boar 8oz festive burger, bacon, brie, sticky pigs, cranberry, crispy turkey bits, skinny fries
12oz sticky glazed bacon chop, poached eggs, hand cut chips, dressed leaves (gf)
8oz Welsh dry aged ribeye steak, roasted tomato, chestnut mushroom, peppercorn sauce, skinny fries (gf)(+£6 supp)

DESSERTS

Fat Boar Christmas pudding, vanilla brandy custard (gf/vg)
Double chocolate brownie, vanilla ice cream, chocolate sauce (gf/vg)
Raspberry and white chocolate cheesecake, berry compote, chantilly cream
Warm Belgium waffle, honeycomb chocolate dust, vanilla ice cream
Citrus tart, crème chantilly, orange compote

3 COURSES £28 – Tea and Coffee included (vg = vegan/veg - gf = gluten free)

