

Christmas Day

LUNCH

Starters

Cured Salmon (F,SD)

Beetroot textures, keta, dill

Cauliflower Soup (V,D,E,G)

Blue cheese croquette, herb oil

Duck Liver Parfait (D,E,SD,G)

Toasted brioche, Port gel, seed granola

Ham Hock Terrine (SD)

Pickled carrot, crispy skin, burnt apple

Main Courses

Roasted Turkey Breast (SD)

Sage and onion pork sausage wrapped in bacon, apricot pork stuffing, herb potato, parsnip and carrot, Brussels sprouts, rich turkey jus

Welsh Beef Fillet (D,SD)

Garlic pommes purée, roasted Roscoff onion purée, crispy shallot, beef jus

Pan Fried Cod Fillet (F,Cr,M,D)

Crab chowder, cockle popcorn, samphire, caviar

Chickpea and Lentil Bake (V,S)

Plant-based sausage wrapped in leek, sage and onion stuffing, herb potato, parsnip and carrot, Brussels sprouts, vegetable jus

Desserts

Traditional Christmas Pudding (V,G,E,SD,D)

Brandy custard, winter berries

Chocolate and Orange Tart (V,S)

Salted caramel ice cream, poached cherries

Baked Apple Terrine (V,G,E,D,N,S)

Chocolate mousse, cinnamon tuile, salted caramel

Selection of Welsh Cheeses (V,D,SD,G,C)

Perl Las, Perl Wen, Black Bomber and Pant-Ys-Gawn goat's cheese, crackers, celery, grapes and chutney