



# 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

