



THE
GRILL
BAR & RESTAURANT

Christmas Day
LUNCH

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Starters

Root Vegetable Soup (V,D,G)

Leek and potato scone, parsley crème fraiche

Duck and Rabbit Pithivier (Mu,SD,G,E,D)

Piccalilli, sprout and chestnut salad, spiced cranberry gel

Brecon Gin and Beetroot Cured Salmon (SD,F,G)

Pickled cucumber, citrus emulsion, toasted focaccia bread, crispy capers

Baked Goat's Cheese, Onion Marmalade and Tomato Flan (V,G,D,E,N,SD,C)

Celery, soused grapes, walnut salad

Main Courses

Roasted Turkey Breast (SD)

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

Beef Fillet (D,SD)

Fondant potato, Jerusalem artichoke purée, kale and bacon, beef jus

Roasted Cod (F,G,SD,D,M,Mu)

Saffron Parisienne potatoes, samphire, charred fennel, cider, dill and cockle sauce

Truffled Vegetable Tagliatelle (V,G,SD)

Sun blushed tomatoes, plant-based cheese, plant-based cream and herb sauce

Desserts

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

Brandy butter, cherry compote, cinnamon cream

Dark Chocolate Truffle Torte (V,S,E,D,G)

Macerated kumquats, honeycomb, raspberries

Blood Orange Panna Cotta (V,E,D,G,SD)

Carrot and orange cake, cranberry gel, Cointreau and vanilla syrup

Welsh Cheese Selection (V,C,G,D,SD)

Artisan crackers, grapes, celery and chutney

Freshly Brewed Coffee and Tea

Mince pies (V,G)