



# Boxing Day

## LUNCH

### *Starters*

**Celeriac Velouté** (V,C,D)

Apple sticks, burnt apple purée

**Cured Salmon** (F,SD,D)

Pea salad, pickled beetroot, cucumber, horseradish cream

**Pan Fried Duck Livers** (S,E,D,G,N,SD)

Toasted brioche, Port braised shallots, cranberry gel, toasted hazelnuts, micro herbs

**Roasted King Oyster Mushroom** (V,C,G,E,D)

Wild mushroom arancini, celeriac purée, black garlic ketchup and truffle oil

### *Main Courses*

**Slow Roasted Usk Valley Sirloin of Beef** (G,D,E,SD,Mu)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, traditional pan jus

**Welsh Lamb Rump** (D,SD,Mu)

Spiced lamb sausage, Welsh rarebit mash, braised red cabbage, Brecon honey roasted carrots, rosemary jus

**Pan Roasted Cod** (F,SD,D)

Dill buttered potatoes, grilled tenderstem broccoli, chorizo crumb, sundried tomato dressing

**Forest Mushroom Risotto** (V,N)

Roasted chestnut mushrooms, truffle dressing, hazelnut salsa

### *Desserts*

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

Brandy anglaise and redcurrants

**Toffee Cheesecake** (V,G,N,S,D,G,E)

Roasted pecan nuts, caramelised banana, crumbled chocolate chip cookie, chocolate ice cream

**Plant-Based Vanilla Panna Cotta** (V,G,S)

Brownie crumb, raspberry sorbet

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

Black Bomber cheddar, Perl Las, Preseli Brie and Pant-Ys-Gawn goat's cheese, apple chutney, Welsh crackers, grapes and celery