



S E A S O N A L
Sunday Lunch

Starters

Parsnip Velouté (V,G)

Apple sticks, parsnip crisps, artisan bread roll

Beetroot Cured Salmon (F,SD)

Pea purée, pickled beetroot, cucumber, lemon gel

Chicken Liver Parfait (S,E,D,G,N,E,SD,Mu)

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

Goat's Cheese and Beetroot (V,N,D,SD)

Pant-Ys-Gawn goat's cheese, textures of beetroot, basil panna cotta, candied walnuts, balsamic gel, micro basil

Main Courses

Roasted Turkey Breast (SD)

Sage and onion pork sausage wrapped in bacon, apricot and pork stuffing, herb roast potatoes, roasted parsnip and carrots, Brussels sprouts, rich turkey jus

Slow Roasted Welsh Beef (G,D,E,SD)

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

Pan Fried Bream Fillet (F,M,SD,D,S)

Dill buttered potatoes, samphire, grilled tenderstem broccoli, mussels, tomato concasse cream sauce

Plant-Based Leek, Chestnut and Lentil Terrine (V,N)

Spiced carrot purée, charred baby leek, sautéed brassica, sage oil

Desserts

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

Brandy anglaise and redcurrants

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

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

Plant-Based Vanilla Panna Cotta (V,P,N,G,Se)

Blackberry compote, granola crumb, raspberry sorbet

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

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