

CHRISTMAS LUNCH

MENU

Appetizers

- Roasted Tomato & Red Pepper Soup with Basil Oil, Rosemary, Olive and Sea Salt
Focaccia with Welsh Salted Butter (GF*) (VE*)
- Ham Hock and Mustard Terrine with Mulled Fruit Chutney, Sundried Tomato and
Pickled Fennel Salad served with Sourdough Bread with Salted Welsh Butter (GF*)
- King Prawn Cocktail with Bloody Mary Sauce, Celery, Pickled Fennel, Baby Gem
Lettuce & Fresh Brown Bloomer with Salted Welsh Butter (GF*)
- Duo of Duck – Smoked Duck Breast & Duck Leg Bon Bon with Mulled Fruit Chutney,
Herb Crostini & Pickled Baby Carrot
- Whipped Goats Cheese with Mulled Fruit Chutney, Charred Asparagus, Herb Crostini,
House Pickles and Toasted Walnuts (V) (GF*)
- Festive Fruit Cocktail – Melon, Pineapple, Raspberries, Watermelon, Grape,
Pomegranate, Apple, Blueberries, Kiwi, Fresh Mint and Pineapple Crisp (VE) (GF)

Main Course

- Traditional Roast Turkey with Sage and Sausage Stuffing, Pigs in Blanket, Traditional
Bread Sauce, Yorkshire Pudding, Duck Fat Roast Potatoes & Gravy (GF*)
- 8 Hour Braised Lamb Shank with Champ Mash, Yorkshire Pudding and Mint Gravy (GF*)
- Pan-Fried Fillet of Cod Loin with Fondant Potato, Tempura Prawn and Pea Puree (GF*)
- Treacle Glazed Rolled Beef Brisket with Champ Mash, Yorkshire Pudding and Gravy
(GF*)
- Mushroom, Cranberry & Chestnut Wellington with Fondant Potato, Carrot Puree &
Napoli Sauce (VE)
- All served with Honey Roasted Parsnips, Spiced Red Cabbage, Sprouts, Carrots &
Swede, Truffle Broccoli and Cauliflower Cheese

Dessert

- Traditional Christmas Pudding with Mulled Wine Berry Compote, Brandy Sauce and
Brandy Snap
- Dark Chocolate Mousse with Black Cherries, Chantilly Cream and Brandy Snap (GF*)
- Mulberry Cheese Slate - Snowdonia Purple Vale, Perl Wen & Stilton with Grapes, Celery,
Mulled Fruit Chutney, Crackers, Bara Brith and Salted Welsh Butter (GF*)
- Lemon Posset with Winted Berry Compote, Chantilly Cream and Brandy Snap (GF*)
- Trio of Ice Cream - Vanilla, Christmas Pudding & Cherry with Brandy Snap (GF*)
- Trio of Sorbet - Blackcurrant, Blood Orange & Lemon with Mixed Berry Fruit Winder
(VE) (GF)

£100 per person