

# Rafters

## Festive Lunch

### Starters

**Chicken Liver Parfait** (G,S,D,E,SD)  
Red onion marmalade, toasted brioche

**Beetroot** (V,N,D,SD)  
Soused, pickled and baked beetroot, whipped goat's cheese, candied walnuts

**Velouté** (V,D,SD)  
Butternut squash velouté, pickled butternut, toasted seeds and chives

### Main Courses

**Roasted Turkey Breast** (S,D,SD)  
Pork sausage wrapped in bacon, sage, onion and apricot stuffing, roast potato, honey glazed carrot and parsnip, traditional turkey jus

**Pan Roasted Loin of Cod** (F,M,D)  
Creamed leeks, confit leek, potato pearls and samphire

**Celeriac and Potato Terrine**  
(V,G,D,E,SD,C)  
Charred salt baked celeriac, wild mushroom, kale and truffle

### Desserts

**Orange Tart** (V,D,E,G,S)  
Caramelised orange, aerated chocolate, confit orange sorbet

**Chocolate Terrine** (V,PS,D,E)  
Bitter chocolate, honeycomb, salted caramel, peanuts

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

**Selection of Welsh Cheese**  
(V,C,E,D,S,G,SD)  
(£4.50 supplement applies)  
Caerphilly cheddar, Perl Las, Perl Wen and Pant-Ysgawn goat's cheese, with apple chutney, Welsh crackers, grapes and celery

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.