



Starters

Parsnip Velouté (V,G)

Apple sticks, burnt apple purée, parsnip crisps, artisan roll

Beetroot Cured Salmon (F.SD)

Pea purée, pickled beetroot, cucumber, lemon gel

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

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

Pant-Ys-Gawn Goat's Cheese and Beetroot (V,N,D,SD)

Textures of beetroot, basil panna cotta, candied walnuts, balsamic gel, micro basil

Main Courses

Roasted Turkey Breast (SD)

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

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

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

Roasted Loin of Cod (F,M,S,SD,D)

Steamed mussels and clams, saffron and pea risotto, samphire grass, chorizo crumb

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, redcurrants

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

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

Vanilla Panna Cotta (P,N,G,Se)

Blackberry compote, granola crumb, raspberry sorbet

Selection of Welsh Cheese (V.C.D.G)

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