



Festive Lunch

To Begin

(Optional extra course, supplement applies of £5.50)

Artisan Bread Loaf

With laverbread Welsh butter (V,G,D)

Starters

Curried Parsnip Velouté (V,G)

Parsnip crisps

Smoked Salmon Tartar (F,D,SD)

Mixed with crème fraiche, dill, pickled beetroot, cucumber

Chicken Liver Parfait (S,E,D,G)

Toasted brioche, cranberry gel, micro herbs

Roasted King Oyster Mushroom (V,C,G)

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

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

Braised Welsh Lamb Shoulder (D,SD,Mu)

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

Pan Fried Plaice (F,SD,D)

Pea risotto, samphire grass

Roasted Butternut Squash Risotto (V,SD)

Finished with vegan cream, pickled butternut squash, toasted seeds and chive oil

Desserts

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

Brandy anglaise, redcurrants

Toffee Cheesecake (V.G.N.S.D)

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

Triple Chocolate Brownie (D,S,N,G)

Chocolate ganache, dark chocolate soil, coconut ice cream, coral tuile

Selection of Welsh Cheese (V,C,D,G,SD) (Supplement of £5.50)

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