

# Christmas Day

## LUNCH

### Starters

#### Welsh Cured Salmon (F,G,D,SD,Mu)

Smoked salmon mousse, horseradish, beetroot, cucumber, dill, buttermilk, sourdough cracker

#### Seared Scallops (M,G,S,D,SD)

Welsh pork belly, apple and vanilla, samphire, cockles, baby onion, crackling, chicken jus

#### Salt Baked Celeriac (V,N)

Pear, hazelnut, seaweed and caper, charcoal emulsion, maple verjus

#### Duck Liver Parfait (SD,D,G,E)

Monmouthshire air-dried ham, rhubarb, pickled blackberries, toasted brioche

### Main Courses

#### Roasted Turkey Breast (G,D,SD)

Apricot pork stuffing, pigs in blankets, duck fat roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, chestnuts and smoked bacon, turkey jus

#### Fillet of Welsh Beef (G,N,D,SD,Mu)

Welsh rarebit, ox cheek tartlet, beer braised onion, mushroom, crispy Cavolo Nero, bone marrow jus

#### Fillet of Turbot (F,G,S,D,SD)

Lobster tortellini, brassica, pine nuts, chilli, lobster sauce

#### Almond, Date and Pistachio Nut Roast (V,N,D,G)

Maple glazed parsnips and carrots, roast potatoes, Glamorgan sausage bon bon, braised red cabbage, sprouts and chestnuts, vegetarian gravy

### Desserts

#### Chocolate and Almond (V,G,S,D,E,N)

Poached plum, ginger Bara Brith, muscovado tuile, Barti rum ice cream (V,G,D,SD,S)

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

Brandy crème anglaise, brandy tuile, winter berries

#### Bourbon Vanilla Crème Brulée (V,G,D,E)

Lemon and raspberry sable

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

Fruit chutney, apple, grapes, celery, crackers

#### Freshly Brewed Coffee or Tea

Mince pies (V,G)