



# Starters

# Parsnip Velouté (V,G,SD)

Apple sticks, burnt apple purée, pickled wild mushrooms

# Severn and Wye Smoked Salmon (F,Cr,D,SD,G)

Prawn and crab tian, crème fraiche, cucumber, lemon gel, crouton

# Baked Fig (V,N,D,SD)

Filled with Pant-Ys-Gawn goat's cheese, toasted walnuts, Welsh honey dressed rocket

# Venison Carpaccio (N,SD)

Pickled blackberries, Port gel, black garlic ketchup, toasted hazelnuts

# Main Courses

## Roasted Turkey Breast (SD)

Sage and onion pork sausage wrapped in bacon, apricot pork stuffing, herb potato, roasted parsnip and carrot, Brussels sprouts, rich turkey jus

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

Braised oxtail wellington, shallot creamed potato, mushroom stuffed Roscoff onion, glazed heritage carrot, rosemary jus

#### Roasted Cod (F,M,SD,D)

Steamed mussels, saffron buttered potatoes, samphire, chorizo crumb, cream sauce

# Roast butternut squash risotto (V,SD)

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

## Desserts

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

Brandy anglaise, redcurrants

#### **Baked Chocolate and Orange Tart** (V,SD,E,D,S,N,G)

Roasted pecan nuts, chocolate chip cookie, orange marmalade, mandarin sorbet

## Plant-Based Merlyn Bavarois (V,P,N,G,Se)

Winter berry 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, apple chutney, Welsh crackers, grapes and celery

