



Boxing Day

LUNCH

Starters

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

Horseradish, beetroot, cucumber, dill, buttermilk

Salt Baked Celeriac (V,N)

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

Cider Braised Welsh Pork Belly (G,SD,E,Mu,P)

Miso, lime and ginger glaze, peanut purée, apple, choucroute, crackling

Duck Liver Parfait (G,D,E,N,SD,Mu)

Pickles, sourdough

Main Courses

Usk Valley Sirloin of Beef (G,D,E,SD)

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Poached and Seared Chicken Breast (G,D,SD)

Welsh dragon sausage farce, leeks, pickled blackberries, brassica, Madeira sauce

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

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

Fillet of Cod (F,G,D,SD)

Pine nut, lemon and herb crust, Pembrokeshire potatoes, spinach, fennel, parsley sauce

Desserts

Sticky Date Pudding (V,G,D,E)

Salted caramel, vanilla ice cream

Merlyn Liqueur Crème Brûlée (V,G,D,E,S)

Cocoa shortbread cookie, winter berries

Caramelised White Chocolate Mousse (V,G,D,SD,S)

Poached plum, Barti rum, ginger Bara Brith, muscovado tuile, rum and raisin ice cream

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

With crackers, chutney, celery and grapes