MANOR HOUSE
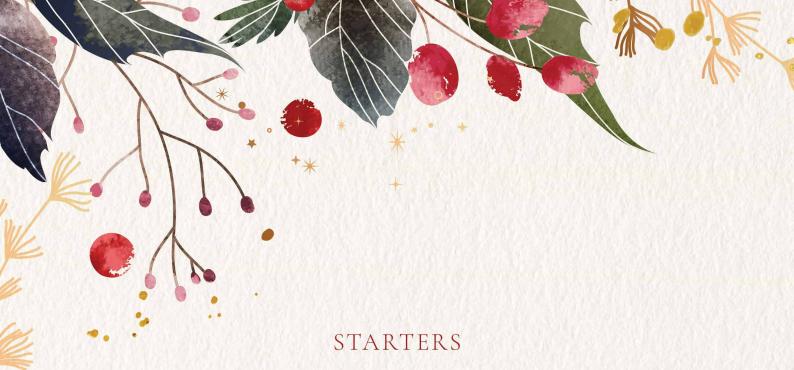## BY CELTIC MANOR

Christmas Day
Lunch

STARTERS

Gin Cured Salmon *(F,SD)*
Cucumber, radish, keta, dill

Pea Velouté *(S,SD, D)*
Crispy ham hock, coal oil

Chicken Liver Parfait *(W,E,D,SD)*
Toasted brioche, onion marmalade, charred Shallot

**Textures of Beetroot and
Cashew Cheese** *(V,W,SD,CN)*
Seed granola, balsamic gel, chervil

MAIN COURSES

Roasted Turkey Breast *(SD)*
*Sage and onion pork sausage wrapped in bacon, sage and onion
stuffing, duck fat potato, parsnip and carrot, Brussel sprouts,
rich turkey jus*

Welsh Beef Fillet *(W,E,SD,MU)*
*Beef shin, Roscoff onion, duck fat potato, parsnip
and carrot, beef jus*

Honey Glazed Cod *(F,D,SD)*
*Sautéed potato, brassica, dulse and lemon chive
beurre blanc*

Pan Fried Cauliflower Steak *(V,S)*
*Herb roasted potato, spiced ratatouille, sage
and onion stuffing, Brussels sprouts,
vegetable jus*

DESSERTS

**Traditional Christmas
Pudding** *(V,G,E,SD,D)*
Winter berry compote, brandy custard

Chocolate Delice *(V,SD,S,A)*
*Blackberry, cherry griotte, almond feuilletine,
Chantilly cream*

Lemon Tart *(V,W,E,D,SD,S)*
*Pink pepper meringue, white chocolate crumb,
raspberry sorbet*

**Selection of Welsh
Cheeses** *(V,D,SD,W,C)*
*Perl Las, Perl Wen, Black Bomber and Pant-Ys-Gawn goat's
cheese, crackers, celery, grapes and chutney*

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian