



# Festive Lunch Menu

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## STARTERS

Salt Baked Celeriac (V,H)

*Pear, hazelnut, caper and raisin, maple verjus*

Grilled Mackerel (F,D,SD)

*Horseradish, beetroot, cucumber, dill, buttermilk*

Duck Liver Parfait (W,D,MU,SD,B)

*Pickles, sourdough*

## MAIN COURSES

Roasted Turkey Breast (SD,D)

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

Almond, Date and Pistachio

Nut Roast (V,D,W,A,PN)

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

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

*Pine nut, lemon and herb crust, spinach,  
fennel, parsley sauce*

## DESSERTS

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

*Salted caramel, vanilla ice cream, spiced tuile*

Welsh Cheese Plate (V,W,D,C)

*With traditional accompaniments*

Welsh Whisky Liqueur

Crème Brûlée (V,W,D,E)

*Cocoa shortbread cookie, winter berries*

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