



Festive Lunch Menu

Four Courses
£42.00 per person | £21.00 children (2 - 12 years)



STARTERS

Spiced Carrot Velouté

Carrot crisps, micro pea shoots (V,W)

Smoked Salmon Tartare

*Crème fraîche and dill, pickled beetroot, cucumber
(F,D,SD)*

Chicken Liver Parfait

*Toasted brioche, cranberry gel, balsamic glaze,
micro herbs (S,E,D,W)*

Roasted King Oyster Mushroom

*Wild mushroom arancini, celeriac purée,
black garlic ketchup, truffle oil (V,C,W)*

MAIN COURSES

Roasted Turkey Breast

*Sage and onion pork sausage wrapped in bacon, apricot pork
stuffing, herb roast potatoes, roasted parsnip and carrots,
Brussels sprouts, rich turkey jus (SD)*

Braised Welsh Lamb Shoulder

*Spiced lamb sausage, Welsh rarebit mash, red cabbage purée,
roasted carrots and sprouts, rosemary jus (D,SD,MU)*

Pan Fried Salmon

*Steamed mussels, buttered potatoes, samphire,
sun dried tomato dressing (F,SD,D)*

Roasted Butternut Squash Risotto

*Finished with plant-based cream, pickled butternut,
roasted seeds and chive oil (V,SD)*

DESSERTS

Traditional Christmas Pudding

Brandy anglaise, redcurrants (V,W,D,E,SD)

Toffee Cheesecake

*Roasted pecan nuts, caramelised banana,
salted caramel ice cream (V,W,D,N,S)*

Triple Chocolate Brownie

*Chocolate ganache, dark chocolate soil,
clotted cream ice cream (V,D,S,W)*

Selection of Welsh Cheese

£5.50 supplement

*Snowdonia Black Bomber cheddar, Perl Las, Preseli Brie and
Pant-Ys-Gawn goat's cheese, apple chutney, Welsh crackers,
grapes and celery (V,C,D,W,SD)*

FRESHLY BREWED COFFEE & TEA

Mince pies (V,W)

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