



Christmas Day Menu

Five Course Adult £70 Three Course £55

Child Four Course £38 Three Course £26.50

To Begin

Pressed Duck & Foie Gras

with a Truffle Mayonnaise & Toasted Brioche

Pan Roasted local Scallops & Belly Pork

With Apple and Celeriac

Caramelised Onion & Butternut squash Tart (V/Ve)

With Confit Tomatoes, Vegan Cheese & drizzled with aged Balsamic & Lentil Dressing

Home Cured Salmon

With Pickled Cucumber, Horseradish and Lemon

Soup Course

Roasted Jerusalem Artichoke Veloute (V/Ve)

Followed by

Champagne Sorbet

The Main Event

Roasted local free-range Turkey

Seasonal Trimming and Bread Sauce

Beetroot and Spinach Tagliatelle (V/Ve)

With sliced Truffle & Roasted Chestnut Oil

Pan Roasted Halibut & Local Lobster (+)

Served in a Thermidor Sauce

Local Aged Beef and Short Rib*

With Roasted shallot, Oyster Mushrooms, Red wine Jus

Room for Dessert

Christmas Pudding with a Brandy Anglaise *


Dark Chocolate and Orange Terrine served with Vanilla Ice Cream

Penderyn Whisky Parfait, with Raspberry and Honeycomb*


Selection of Three County Cheeses with a Pear Chutney

The End

Coffee and Mince Pies



Children's Menu (Under 11's Only)



Starters

Sweet Chilli Chicken Strips

Dough Balls with Garlic Dip (v)

Mozzarella Sticks & Cranberry Dip (v)

Soup Course

Tomato Soup (v)

Sorbet

Mango Sorbet (V Ve)

Mains

Roasted Local Turkey & Seasonal Trimmings

Pigs in Blanket Seasonal Pizza with Fries

Macaroni Cheese on Gratin (V)



Desserts

Christmas Pudding & White Sauce

Dark Chocolate & Orange Terrine & Vanilla Ice Cream

Selection of Ice Creams

The End

Hot Chocolate & Mince Pies