



Christmas Day Lunch

Canapés and a Glass of Fizz on Arrival

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Herb Croutons

Duck and Orange Pâté

Served with Mulled Wine Chutney, Melba Toast

Smoked Salmon and King Prawn Roulade

Served with Crème Fraiche and Chive, Lime Vinaigrette

Candy Beetroot and Goats Cheese Tart (V)

Served with Cranberry Dressing

To Follow:

Roasted Ballantine of Turkey Stuffed with Sage and Onion, Wrapped in Bacon

Served with Roast Potatoes, Honey Roasted Parsnips and Carrots, Pig in Blanket, Festive Vegetables, Rich Roast Gravy

Roasted Sirloin of Beef

Served with Roast Potatoes, Honey Roast Parsnips and Carrots, Festive Vegetables, Rich Roast Gravy, Yorkshire Pudding

Fillet of Salmon Wellington, Spinach and Cream Cheese

Served with Crushed New Potatoes, Festive Vegetables, Herb Hollandaise Sauce

Roasted Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips and Carrots, Festive Vegetables, Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Crème Anglaise

Gingerbread Crème Brulee (V)

Served with All Butter Shortbread

Profiteroles (V)

Served with Chocolate and Orange Sauce, Chantilly Cream

Black Forest Chocolate Fondant (V)

Served with Vanilla Ice Cream

Selection of Welsh Cheeses

Served with Chutneys, Grapes and Crackers

Accompanied by Tea, Coffee and Mince Pies

All our dishes are made in house and are cooked to order. At busy times there maybe be a delay. Allergens are present in all of our kitchens but where possible we avoid cross contamination. However, if you have severe allergies, please check with a member of staff who will be happy to help.