



**Blos**  
at Bryn Meadows

**TDH FESTIVE MENU**

**Starter:**

**Roast Vegetable Soup (V)**  
*Toasted Garlic and Herb Croutons*

**Lemon Cured Smoked Salmon**  
*Served with Dill Mayonnaise and Sea Purslane*

**Ham Hock and Parsley Terrine**  
*Served with piccalilli and pea shoots*

**Smoked Cheddar Tartlet**  
*Served with Red Onion Marmalade*

**Mains:**

**Turkey and Trimmings**

*Served with Sage and Onion Stuffing, Roast Potatoes, Honey roasted Parsnips, Pig in Blanket, Festive Vegetables, Rich roast gravy.*

**Blade of Beef**

*Served with Mash Potato and Seasonal Veg*

**Roasted Cod**

*Served with Mash Potato, Caper and Olive dressing*

**Butternut Squash Risotto**

*Served with Sage Oil and Fresh Parmesan*

**Dessert**

**Traditional Christmas Pudding**

*Served with Brandy Crème Anglaise*

**Dark Chocolate Tart (V)**

*Served with Cherry Gel and Kirsch Cream*

**Classic Lemon Tart**

*Served with Meringue and Raspberry Gel*



**Vegetarian (V) Vegan (VG) Gluten Free (GF) Can be Gluten Free (GF+)**

All our dishes are made in house and are cooked to order. At busy times there may 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.