



# CHRISTMAS DAY

## ON ARRIVAL

*A glass of Heidsieck Monopole champagne or a sloe gin cocktail*

## STARTERS

*Beef broth consommé with Fino sherry*

*Cold cucumber soup*

*Local game terrine with Melba toast and beetroot salad*

*White lion brown shrimp and Dublin Bay prawn cocktail with avocado mayonnaise*

*Steve's fabulous chicken parfait with Henllan skinny toast and winter chutney*

— SORBET OF ORANGE —

## MAIN COURSES

*Free Range Turkey Stack*

*With fresh sage and Jilly's sausage meat stuffing, fondant potato, seasonal greens, Vichy turned carrots, gravy*

*Welsh Rib of Beef*

*Beef dripping roasties, Vichy turned carrots, kale, homemade fiery horseradish, Yorkshire pudding, gravy*

*Welsh Leek & Snowdonia Cheese Croquette*

*Sweet potato mash, crispy kale, baked cherry tomato*

*Fillet of Scottish Salmon*

*Poached leeks, potato rosti, champagne and caviar butter*

— SORBET OF LEMON —

## DESSERTS

*Rich and voluptuous Christmas pudding with brandy sauce*

*Old-school sherry trifle*

*Trio of Welsh Chilly Cow ice creams with a damson gin coulis*

*Trio of Welsh cheeses with artisan crackers and fig chutney*

— TEA OR COFFEE —

**£110 PER HEAD**

*Large tables of family and friends are very welcome*

*Christmas Day lunch will be served at 12.00pm, to be pre-booked and menu pre-ordered*

*£50 deposit on all bookings*

