



NEW HOUSE
COUNTRY HOTEL

CHRISTMAS DAY LUNCH

STARTERS

Cream of Broccoli Soup *Stilton Dumplings, Truffle Oil*

Coarse Game Terrine *Serrano Ham, Fig & Cranberry Chutney, Toasted Ynys Mon Salted Ciabatta*

Smoked Salmon & Salmon Mousse Roulade *Dill & Chive Crémé Fraiche, Granny Smith, Cucumber*

MAIN

Buttered Roast Turkey Ballotine *Fig & Sage Farce, Smoked Bacon, Cumberland Sausage, Roasting Gravy*

Slow Braised Shoulder of Welsh Lamb *Herb, Garlic & Parmesan Crust, Apricot & Date Stuffing, Honey, Mint & Caper Glaze*

Beetroot & Red Onion Tarte Tatin *Crispy Kale, Orange & Almond Salad, Cashew Cream*

All of the above mains served with Vichy Carrot, Peas, Buttered Sprouts, Honey Roasted Parsnips, Thyme Fondant Potato

DESSERT

Trio Of Desserts

Mini Christmas Pudding *Brandy Cream*

Chocolate & Cherry Terrine

Turkish Delight Cheesecake

TO FOLLOW

Selection of Welsh Cheese *Chefs Chutney*

£99 Per Person

£45 Per Child