



CHRISTMAS DAY

*Be greeted with a warm Christmas welcome,
Chef's selection of canapes & a festive aperitif*

STARTERS

Peach Bellini Sorbet *Blueberries & Pear Crisp (VG)*

Scallop & King Prawn Tian *Cucumber & Tomato Salad*

Duck & Sipsmith Sloe Gin Rilette *Plum & Apple Chutney Toasted Brioche*

Parsnip & Apple Velouté *Cumin Infused Croutons Apple Syrup (V)*

Roasted Beetroot & Cranberry Fricassee *Goats Curd & Pumpkin Seeds (V)*

MAINS

Butter Roasted Turkey *Pigs in Blankets, Pork & Sage Stuffing, Christmas Gravy*

Slow Braised Blade Glamorganshire Beef *Pancetta Crisp, Wild Mushroom & Shallot Sauce*

Roasted Caws Cenarth Perl Wen, Cranberry & Chestnut Filo Parcel *Thyme Cream Sauce (V)*

Pan Fried Delice Of Salmon *Crushed Potato Cake, Lemon Beurre Blanc*

All Served with Yorkshire Puddings & Chef's Vegetable Pot;

Braised Red Cabbage, Spiced Apple & Cranberries, Butter Roasted Carrots,

Brussel Sprouts, Parsnip Puree & Peppered Roast Potatoes

DESSERTS

Christmas Pudding *Barti Ddu Spiced Rum, Soaked Raisins & Brandy Sauce*

White Chocolate Blondie *Pistachio Cream & Raspberry Compote*

Mulled Cider Poached Pear *Roasted Gingerbread Crumb*

Winter Berry Oat Crumble *Vanilla Crème Anglaise*

Welsh Cheese & Artisan Biscuits *Celery Sticks, Fig Relish*

Coffee Bay Cymru Cafetière

Mini Mince Tarts & Artisan Welsh Fudge

(V) Vegetarian, (VO)Vegetarian Option (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes