



CHRISTMAS DAY

STARTERS

Celeriac Soup

Toasted Almonds, Finished with Truffle Oil (V) (VE) (GF)

Roulade of Scottish Salmon Mousse

Smoked Salmon, Dill and Capers with a Lemon and Mayonnaise Dressing

Wild Mushroom, Shallot and Potato Terrine

Tomato and Red Pepper Chutney (V) (VE) (GF)

MAINS

Ballotine of Butter Roasted Turkey

Cranberry and Sage Farce, Wrapped in Carmarthen Ham, Streaky Bacon Chipolata Sausage, Roasting Juices

Cefn Mawr Beef Fillet

Oxtail Steamed Pudding, Celeriac and Thyme Puree, Barolo Red Wine Glaze

Oyster Mushroom and Butternut Squash Wellington

Spiced Tempura Cauliflower, Spinach and Herb Sauce (V) (VE)

All Served with Garlic Herb Fondant Potato, Creamed Sprouts, Leeks and Chestnuts, Roasted Root Vegetables

DESSERT

Trio of Desserts

White Chocolate Christmas Pudding Cheesecake

Lemon and Cherry Steamed Sponge

Mulled Wine Jelly, Finished with Cinnamon Sugar

(V) (VE) (GF)

TO FOLLOW

A Selection of Welsh Cheese, Biscuits and Chefs Chutney