CHRISTMAS DAY MENU

STARTERS

Roasted Sweet Potato & Rosemary Soup
Crispy onions, chives, home-baked focaccia with Welsh salted butter (GF, VG adaptable)

Ham Hock and Parsley Terrine
Sourdough crostini, apricot jam

Cucumber-wrapped King Prawn & Scallop Tian
Pickled fennel, lemon marmalade (GF)

Slow roasted Thyme-infused Peaches
Thyme shard, raspberry sorbet (VG)

MAIN COURSES

Golden Roasted Free-Range Turkey
Chipolatas wrapped in smoked streaky bacon with pork, sage & onion stuffing, bottomless Chardonnay gravy

Ballotine of Slow-Braised Blade of Grass-Fed Glamorganshire Beef
Brunoise of black garlic, freshly grated horseradish & chives, pancetta crisp, bottomless wild oyster mushroom, shallot & Barolo jus

Pan-Fried Délice of Salmon
Thyme and Garlic-infused Fondant Potato, Sauce Gribiche

Roasted Potimarron Squash stuffed with Carrot and Sage Hash
Red Wine Gravy (VG)

All served with Yorkshire pudding, honey-roasted seasonal vegetables, spiced red cabbage, Brussels sprouts with chestnuts, parsnip purée and golden roasted potatoes

DESSERTS

Luxury Christmas Pudding
Barti Ddu Spiced Rum-soaked Raisins, Brandy Sauce (GF, VG, V adaptable)

White Chocolate & Cranberry Baked Cheesecake
Mulled Cranberry Compote

Butterscotch Apple & Vanilla All-Butter Shortbread Crumble
Clotted Cream Ice Cream (V)

Slow-poached Cinnamon Williams Pears
Walnut Brittle, Winter Berry Compote (GF, VG, V)

THE COED
Coychurch

If you have any dietary requirements or allergies, please let us know and we'll be happy to do what we can to assist.