



# Christmas Menu

## Starters

Winter vegetable soup with crusty sourdough roll, Welsh Shirgar butter (v/ve)

Marco Pierre White smooth chicken liver pate with Celtic preserve, red onion marmalade, and melba toast

Smoked chicken breast with a celeriac and spiced apple remoulade, Pembrokeshire honey and mustard dressing

Laverbread arancini with Dylan's sweet and sticky chilli jam, crispy leeks

## Mains

Roasted turkey with garlic and rosemary roast potatoes, Welsh house stuffing, honey roasted parsnip, glazed carrots, spiced red cabbage, sprouts in chestnut butter, rich gravy

Slow roasted beef brisket with garlic and rosemary roast potatoes, Yorkshire pudding, honey roasted parsnip, glazed carrots, spiced red cabbage, sprouts in chestnut butter, rich gravy

Confit belly pork with fondant potato, trio of cooked parsnip, red wine and thyme jus  
☒ Pan-fried seabass with leek gratin with herb crumb, tarragon and chive beurre Blanc, Pembrokeshire garlic oil, micro parsley

Plant-based turkey with garlic and rosemary roast potatoes, stuffing balls, honey roasted parsnip, glazed carrots, spiced red cabbage, sprouts, vegan gravy (ve)

## Desserts

Crwst Barti Ddu rum caramel crème Brulé with mini-Welsh cake

Bara brith bread and butter pudding with crème anglaise

Traditional Christmas pudding with Penderyn whisky sauce

Rich chocolate torte with raspberry compote, Crwst salted caramel sauce

Selection of Sorbets (ve)

