



Christmas Day

Three courses £99.95

with glass of Prosecco

(Nosecco option available)

ON ARRIVAL

Warm bread with Welsh Shigar butter (vea)

STARTERS

Spiced Carrot and Butternut Squash Soup

Root veg crisps, warm Henllan tin loaf (vea)

Duo of Duck

Duck and orange pate, duck bon bon, toasted granola, Snowdonia onion chutney, pickled shallots and toasted bread fingers

Marinated Smoked Salmon and Prawns

Celtic coast smoked salmon, marinated with Welsh mustard, Welsh honey and dill served with cold water prawns in crème fraiche, fresh orange and buttered brown bread

Cheese and Truffle Arancini

Laverbread aioli, parmesan snow, crispy leeks (v)

Garlic Wild Mushrooms on Toast

Pan fried wild mushrooms in garlic and dairy free cream with spinach served on toasted rustic Henllan bread with a chestnut crumb, drizzled with Pembrokeshire gold garlic oil (ve)

Mario's Champagne Sorbet

MAINS

Welsh Roast Turkey

Carved roast turkey, Welsh House stuffing, pigs in blankets, homemade Yorkshire pudding, beef fat roast potatoes, honey-glazed root vegetables, braised red cabbage, bacon and chestnut sprouts with a rich roast gravy

Sirloin of Welsh Beef

Sirloin of Welsh beef, homemade Yorkshire pudding, beef fat roast potatoes, honey-glazed root vegetables, braised red cabbage, bacon and chestnut sprouts with a rich roast gravy

Duo of Pork

Roast porchetta, pressed pork belly, Celtic preserves apple puree, beef fat roast potatoes, honey-glazed root vegetables, braised red cabbage, bacon and chestnut sprouts with a rich roast gravy

Pan-Roasted Hake

Sauteed king prawns, capers, potato gratin, charred leeks, tenderstem broccoli and champagne butter sauce

Chestnut Roast

Topped with wild mushrooms, cranberries and wilted spinach, rosemary roast potatoes, root vegetables, braised red cabbage, chestnut sprouts and rich gravy (ve)

DESSERTS

Lemon Tart

Poached mulled berries fruit compote, freeze dried cherries (ve)

Traditional Christmas Pudding

Served with Penderyn whisky sauce, spiced cranberry and orange compote, ginger oat crumble (v)

Homemade Chocolate Brownie

Caramel sauce Mario's honeycomb ice cream and walnut praline (v)

Mario's Barti Rum Dome

Chocolate shell, Barti rum ice cream, Salted caramel sauce, raspberry puree, crushed meringue (v)

Selection of Welsh cheeses

Snowdonia cheese selection, Cradoc's Welsh crackers, Celtic preserves onion marmalade, grapes and celery (v)

Welsh coffee co, mini-Welsh cakes with Daffodil clotted cream (v)

V = Vegetarian / VE = Vegan / VEA = Vegan Alternative

All our food is prepared in a kitchen where allergens are present. If you have an allergy or intolerance, please speak to a team member before ordering. For gluten information, please ask for our NGCI (Non-Gluten Containing Ingredients) menu. We cannot guarantee that any dish is completely free from specific allergens. Our allergen information covers only the 14 legally recognised allergens and does not list every ingredient, so a dish may contain other ingredients you are allergic or intolerant to. Deep-fried dishes may have a higher risk of cross-contamination. Some foods are fried in genetically modified vegetable oil.

We aim to provide the best possible experience and rely on our excellent team to deliver this. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way.