



# FESTIVE *Menu*

## - Starters -

Cream of leek and potato soup, mixed herb croutons, Welsh Cheddar, chives

Duo of Honeydew and Cantaloupe melon, Carmarthen ham, mustard dressing

Smoked salmon, prawn and crayfish tail salad, Bloody Mary mayonnaise

Brie and cranberry tartlet, Granny Smith apple salad, balsamic reduction

Duck liver, orange and port parfait, apple chutney, toasted local sourdough

## - Mains -

Roast turkey, smoked bacon wrapped chipolatas, sage and onion stuffing and rich turkey gravy

Roast 40 day dry-aged beef, Yorkshire pudding, roasted parsnips and red wine gravy

Seared tranche of salmon, wilted spinach, creamy clam and potato chowder

Classic nut and cranberry roast, roast potatoes, creamy mash and gravy

**All served with a panache of seasonal vegetables**

## - Pwdin -

Christmas pudding and creamy brandy sauce

Strawberry and white chocolate cheesecake, white chocolate sauce, strawberry sorbet

Lemon posset with meringue pieces, blackcurrant coulis, pistachio shortbread

Peanut butter triple chocolate brownie, honeycomb ice cream, chocolate sauce

Sticky toffee pudding, toffee sauce, vanilla bean ice cream, honeycomb pieces

\* For more information on any dietary requirements, please contact the hotel prior to the meal and note any requests on your pre-order

2-course meal - £32.00 per person

3-course meal - £37.50 per person