

# Christmas Day 2024

## *Bread*

Wholemeal sourdough – burnt leek butter

## *Amuse bouche*

Atlantic Edge Oyster - with cucumber, gin & tonic dressing

Atlantic Edge Oyster - kaki furai – breaded and fried with a yuzu ponzu dip

Wild mushroom arancini.

## *Starter*

Swansea smoked salmon – avocado, beetroot rosti.

Perl-las tortellini – welsh onion velouté, cheese crisps.

Pig in blanket – Lan y Môr bratwurst, streaky bacon, cranberry ketchup.

## *Main*

Pembrokeshire turkey – bacon and onion gravy.

Char grilled monkfish – parsley and lemon sauce.

Squash and lentil wellington - sage and onion velouté.

*Each served with all the trimmings (roast potatoes, roast parsnips, braised red cabbage, sprouts, carrots & kale)*

## *Cheese*

Hafod cheddar, bara brith & welsh truffle

## *Dessert*

Christmas pudding parfait – cherry, honeycomb.

Pistachio affogato – pistachio and chocolate ice cream, double espresso, chocolate biscotti.

Classic sherry trifle - red fruits, custard, almond.

## *Sweet treat*

Welsh toffee waffles with tea or coffee.

**£110 per adult**

**£75 per child (half portion)**

*Full deposit will be required to secure your booking.*

*Cancellations cannot be accommodated after the 13th of November.*