

Christmas Day Menu

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.

£125 per adult

£75 per child (half portion)