

Christmas Day

Carpaccio of Sweet Melon
with Sugar Scented Fresh Fruits and Blackcurrant Sorbet

Game Terrine
with a Pear and Ginger Chutney served with Wholemeal Toast

Crab, Mascarpone and Dill Ravioli
served on a Bed of Sautéed Samphire & Cherry Tomatoes drizzled with a Lemon Oil

Fig, Mozzarella, Rocket and Serrano Ham Salad
drizzled with a Balsamic Fig Dressing

Roast Butternut Squash and Sweet Potato Soup

Roast Pembrokeshire Turkey
with Pigs in Blanket, Traditional Stuffing and Gravy

Roast Sirloin of Beef
with Homemade Yorkshire Pudding and Horseradish Sauce

Roast Chicken Breast Wrapped in Parma Ham
served with a Leek and Wholegrain Mustard Mash and Dianne Sauce

Pan Fried Seabass Fillets
with a Lightly Spiced Tomato, Avocado and Black Rice Salad and a Beetroot Glaze

Mushroom and Chestnut Wellington
served with a Cranberry Glaze and Vegetable Gravy

Traditional Christmas Pudding
served with a Homemade Mynydd Du Brandy Sauce

Baileys Crème Brûlée
with a Fruit Compote and Shortbread Biscuit

Warm Chocolate Fondant
served with Pouring Cream

Snowdonia Cheese Board
with a Welsh Fig and Date Chutney and Crackers

Freshly Brewed Tea or Coffee & Mince Pie

£89.75

* Menu choices may be substituted due to limited supplier availability *