



# *Christmas Menu 2018*

## **Starter**

Honey Roast Parsnip Soup served with home made bread and Welsh Butter

Pressing of Free range Chicken with an apple and date puree, smoked egg yolk and garlic croutons

Smokes Salmon and Atlantic prawn roulade served with melba toast and cucumber two ways

Whipped Welsh Goats Cheese with tomato jam, crostini and balsamic jelly

## **Main Course**

Roast Pembrokeshire Turkey with pigs in blankets, roast potatoes, cranberry and sage stuffing and real gravy

Baked Scottish Salmon fillet with potato rosti , sweet & sour red cabbage and a saffron sauce

Slow cooked Brisket of Welsh Beef with dauphinoise potatoes , beetroot emulsion and a port sauce.

Jerusalem Artichoke and Leek Risotto, with tintern cheese, crispy kale and truffe oil..

All main meals served with seasonal vegetables.

## **Desserts**

Home made brandy soaked Christmas Pudding with candied walnuts and a warm brandy sauce

Mascarpone & Tonka bean Cheesecake with a clementine and caramel

Rich Chocolate orange Tart with white chocolate ice cream and mulled wine syrup

Warm Perl Wen with brioche croutons, sous vide celery, raw apple and grape jam