

**£89.95 per person**

**CHRISTMAS DAY LUNCH MENU**

**Arrival**

Canapés and a Glass of Prosecco on arrival

**Starters**

White Onion and Parsnip Veloute with Deep Fried Carrot Peel (V)

Ham Hock, Leek and Mustard Terrine, soft boiled egg and a dill mayonnaise

Smoked Salmon & Chargrilled Asparagus with a Soft Poached Egg & Lemon Mayonnaise

**Prosecco Sorbet Course**

A Scoop of Prosecco Sorbet to cleanse your palette

**Fish Course**

Oven Baked Seabass with Pan Fried Ginger, Chilli and Wilted Spinach

(Mushroom and Spinach Pancake topped with a creamy white wine sauce and blue cheese - as an alternative for vegetarians)

**Main Courses**

Roast Turkey with Sausage meat, Sage and Onion Stuffing, pigs in blankets and a rich gravy

Collops of Welsh Beef Fillet, served Medium, with Thyme Yorkshire pudding, and a horseradish jus

Grilled Goats Cheese Pastry Stack served on Caramelised Red Onion with a Thyme and Lemongrass White Wine sauce

Seared King Scallops on a bed of linguine with a Creamy Garlic White Wine Sauce

All served with Crispy Roast Potatoes and a selection of seasonal vegetables

**Dessert Course**

Our very own Christmas pudding served with Brandy Sauce

Chocolate Moulleux served with Homemade Salted Caramel Sauce and Vanilla Ice-Cream

Lemon Tart served with either Raspberry and Cranberry Sorbet or Chantilly Cream

Three Scoops of Mince Pie Ice-Cream

**Cheese Course**

 Selection of Welsh Cheeses served with homemade Chutney and Biscuits

**Coffee or Tea with Mince Pies**