

Estate December Lunch Menu

(£18.00 per Person)

“Our Own Spiced Mulled Wine on Arrival”

To Start.....

Soup of Estate Leek & Potato,
Blue Cheese Fritters

Baked Baby Brie, Cranberry Compote,
Pickled Walnuts, Crisp Dipping Fingers

Ham Hock & Leek Pressing,
Apricot and Peppercorn Salsa, Tomato Crustini

For The Main.....

Roast Parcel of Pembrokeshire Turkey and Bacon,
“Pigs in Blankets” Sage & Onion Jus

Roast Fillet of Salmon,
Maple Syrup Crust, Saffron & Herb Cream

Seared Potato Gnocchi,
Roast Mediterranean Style Vegetables, Teifi Cheese and Chilli, Vine Tomato Sauce

To Finish.....

Rich Christmas Plum Pudding,
Brandy Sauce, Bitter Cherry Compote

Sticky Date Pudding,
Toffee Sauce, Clotted Cream

Hot Baked Apple Tart,
Mango Coulis, Cinnamon Spiced Ice Cream

Mini Mince Pies



AA Rosette Award
for Culinary Excellence