

Christmas Day Lunch Menu

(£75.00 per person)

Glass of Prosecco to toast the Day

.....To Start

Estate Soup of Organic Celeriac & Potato, Crisp Pancetta, Confit Egg Yolk, Winter Truffle oil
Chicken Liver Parfait, Peach Gel, Pickled Onion Tuille, Sesame Tuille
Seared Fillet Of Tuna, Avocado Puree, Compressed Cucumber, Crab Cake, Peppercorn Dressing
Seared Scallops, Fennel & Mange Tout Salad, Pickled Mouli, Cashew Nuts
Crispy Goat's Cheese "Bon Bon's", Mini Waldorf Salad, Tomato Hollandaise, Ciabatta Crisp

.....The Main

Golden Roast Pembrokeshire Turkey, Cured Ham Wrapped Sausage, Spiced Plum Stuffing,
Bread Sauce, Sage & Onion Jus
Slow Roast Grass fed Welsh Sirloin of Beef, Yorkshire Pudding, Red Wine & Thyme Jus
Roast Fillet of Halibut, Chilli Squid & Mussels, Lobster Fondant Potato, Chive oil
Roast Rump of Welsh Lamb, Mini "Shepherds" Pie, Honey Roast Parsnips
Open Aubergine Parmigiana, Confit Cherry Tomatoes, Aubergine Crisps, Parmesan Espuma

(All Main Courses are served with Family Style Vegetables of Roast Potatoes, New Potatoes, Red Cabbage, Cauliflower Cheeses & Estate Seasonal Vegetables)

.....To Finish

Brandy Steeped Christmas Pudding, Cherry & Ginger Compote, Cherry Yogurt Ice Cream
Spiced Rice Pudding Crumble, Sea Salt Fudge, Roast Pineapple Sorbet
Flavour of Roast Coffee Bean, Tiramisu & Panacotta, Almond Biscotti, Pistachio Soil
Toffee Apple Terrine, Caramel Cream & Roast Marshmallows, Raspberry Crumb
Selection of Fine Welsh Cheeses, Quince Jelly, Iced Grapes, Celery, Oat Cakes, Walnut Bread

Selection of Teas or Coffee,

Mini Mince Pies & Sweet Treats



AA Rosette Award
for Culinary Excellence