



FESTIVE

Lunch

Sunday 7th December

Sloe Gin and Juniper Cured Gavad Lax with Small Leaf Salad and Crème Fraiche
Warm Butternut Squash and Caramelised Onion Tart with Homemade Chutney
Duck Liver and Port Parfait with Sourdough Bread
Roasted Sweet Potato and Rosemary Soup

Roast Hen Turkey with Bacon Chipolata, Bread Sauce, Pancetta, Cranberry and
Chestnut Seasoning with Cranberry Sauce
Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce
Steamed Paupiette of Lemon Sole with King Prawn & Lobster
Mousse with Champagne Beurre Blanc
Poached Fillet of Seabass, Crayfish, Spinach, Sweet Pepper & Olives with
Cardinal Sauce
Sun Blushed Tomato, Goats Cheese and Rosemary Soufflé
Baked Mushroom and Chestnut Wellington

Duck Fat Roast Potatoes and Parsley New Potatoes
Balsamic Roasted Brussel Sprouts with Pancetta
Honey Roasted Root Vegetables
Braised Red Cabbage

Traditional Trefeddian Christmas Pudding with Brandy Sauce
Raspberry and Vanilla Crème Brulee with Pink Peppercorn Shortbread
Honey Roasted Figs with Clotted Cream Ice Cream
Black Forest Roulade with Coffee Anglaise Sauce
Lemon Mousse with Spiced Berry Compote
Selection of Cheese with Biscuits

Coffee or Tea served with Homemade Mince Pie served
in any of our Lounges

THREE COURSES £40.00 CHILDREN (9-14) £20.00 CHILDREN (8 & UNDER) £12.00