FESTIVE DINNER MENU





Festive Dinner Menu

Three courses 60.00

Starters

Curried Parsnip and Celeriac Velouté

Coriander yoghurt (V,D,C)

Confit Duck and Monmouthshire Pork Terrine

Candied walnuts, red onion and Seville orange chutney, toasted sourdough bread (G,D,SD,E,N)



Gin & Tonic Salmon

Hendrick's cucumber (F,E,G,D,SD)

Festive Superfood Salad

Dill and honey dressing (V)

Monmouthshire Reared Pork Scotch Egg

Brecon vodka Bloody Mary sauce (E,C,SD,D,G)

Mains

Roasted Turkey Breast

Chorizo and pork sausage wrapped in bacon, sage, onion and pork stuffing, herb potato, tian of swede and carrot, Brussels sprouts and rich turkey jus (SD)

Twenty-One Day Aged Welsh Reared Beef Wellington

Welsh goat's cheese gratin potatoes, thyme roasted carrots, Perigourdine sauce (G,D,E,SD) Herb Crusted Rump of Welsh Lamb and Twelve-Hour Slow Cooked Pulled Lamb Shoulder Wellington

Baby spinach, confit shallots, truffle hash brown, olive jus (D.E.Mu,SD,G)

Spiced Pumpkin Risotto

Toasted chilli pumpkin seeds, Hafod cheese, clotted cream (V,D,SD)

Moroccan Roasted Salmon Fillet

Coriander beurre blanc, baby spinach, harissa spiced couscous, spiced lentils (F,D,SD,G)





Desserts

Chocolate, Raspberry and Marshmallow Delice

Raspberry texture, raspberry gel, raspberry ripple 'Eton mess' quenelle (V.D.E.S)

Iced Nougat Parfait

Praline cookie, Amaretto cream, Frangelico gel (V,G,D,E,N,SD)

Paris-Brest

Salted caramel, praline cream (V,D,E,S)

Sticky Toffee Pudding

Fudge sauce, Welsh honey ice cream (V,G,D,E,S)

Cheese Board

Welsh Cheese

Perl Wen, Hafod, Caerphilly and Perl Las blue cheese, served with a selection of artisan cheese biscuits, spiced pear and grape chutney, celery and grapes (V,C,Se,D,E,G)