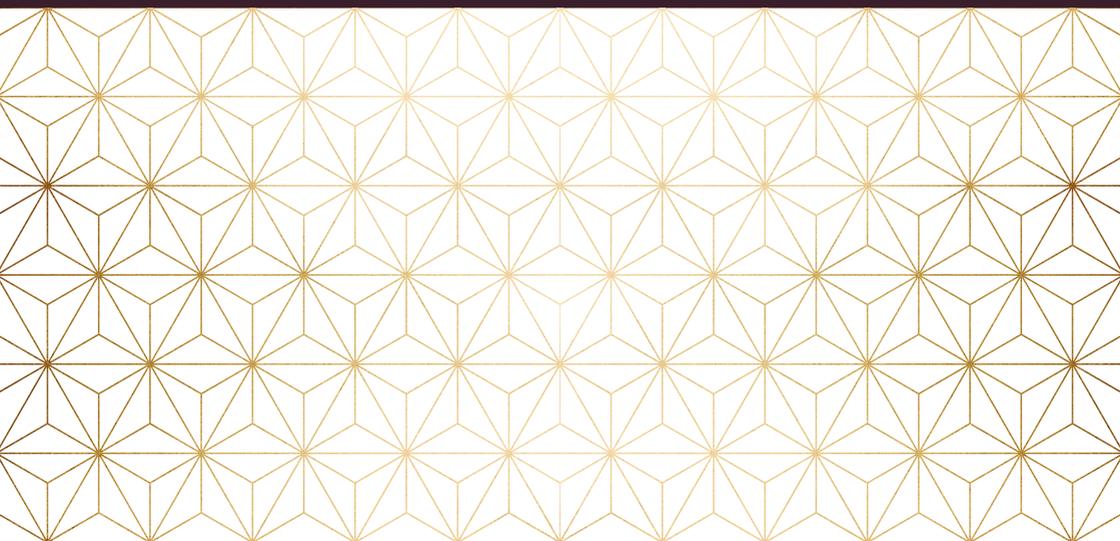




Christmas Day Lunch

Menu



THE SORTING
ROOM



Starters

Spiced Winter Squash Soup 🍂

Herb oil, spiced pumpkin seeds, paprika puff pastry

(V)

Trio of Welsh Duck

*Duck liver and brandy parfait, smoked duck, duck spring roll,
hedgerow chutney, sourdough bread*

(W,B,SD,E,S)

Prawn Cocktail

*Spiced Marie Rose sauce with Brecon gin, lemon,
mini brown loaf, Welsh butter*

(CR,D,W,SD)

The Parkgate Salad

*Perl Las cheese, pear and beetroot, saffron poached pears, chicory,
ranch dressing, candied walnuts*

(V,WN,SD,D)

Penderyn Single Malt Welsh Whisky Cured Salmon

*Brecon vodka crème fraîche, deep fried avocado, pickled cucumber,
miniature multigrain onion loaf, lemon*

(F,SD,D,W,E)



Mains

*All served with sprouts and roasted chestnuts, red cabbage
and redcurrant jelly (V)*

Hand Carved Glamorgan Turkey

*Apricot and pork stuffing, pigs in blankets, roast potatoes, honey roasted root
vegetables, Brussels sprouts, chestnuts and smoked bacon, turkey jus
(SD)*

Roasted Fillet of Welsh Beef

*Yorkshire pudding, roast potato, roasted root vegetables, Port wine jus
(SD,E,D,W)*

Roasted Rack of Welsh Lamb

*Gratin potato, green beans, smoked bacon lardons, rosemary jus
(SD,E,D,W,MU)*

Pan Fried Halibut with King Prawns

*Chive and crab mash, asparagus, chervil butter sauce
(F,D,W,CR)*

Roasted Heritage Beetroot Wellington

*Mushroom and truffle purée, tomato jus, roasted root vegetables
(V,W)*



Desserts

Traditional Christmas Pudding

Courvoisier VS cognac sauce, mulled wine fruit compote

(V,SD,E,D,W)

White Chocolate and Cookie Cheesecake

Raspberry gel, Chantilly cream

(V,W,D,E,S)

Spiced Orange and Caramel Delice 🍃

Orange ripple cream, festive berry compote

(V,S,SD)

Ferrero Rocher Chocolate Sphere

Filled with praline and chocolate hazelnut delice

(V,S,D,A,E,W)

Welsh Cheese Platter

*Caerphilly, Perl Las, Perl Wen, Snowdonia Black Bomber Cheddar and Hafod,
with grapes, celery, dried fruit, oat cakes and chutney*

(V,D,W,C,S,SE,MU)



Freshly Brewed Coffee and Tea

Mince pies

(V,W)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian