

# Christmas Menu 2011

£29.50 per Person

Served 12pm-2pm & 7pm - 9pm

Welcome Cocktail & Amuse Bouche

## Starters

Rolled parfait of duck liver, fig puree & gingerbread

Fish Goujons, Thai spiced aioli

Wild mushroom risotto cake, parmesan & truffle

White onion veloute, thyme croutons, port reduction

## Main Course

Roast breast of turkey, smoked bacon & onion farce, duck fat fondant, cranberry pan jus

Pan fried fillet of salmon, shallot onion rosti, wilted greens, lemon & tarragon butter sauce

Braised shin of Welsh black pedigree beef, horseradish pomme puree, spinach, red wine jus

Millefeuille of roasted butternut squash, chestnut, sage & parmesan,  
soft poached Fairwood hen's egg

## Desserts

Homemade Christmas pudding, Clementine sorbet

Chocolate "Yule log", Tonka bean ice cream

Poached pear, mulled wine, iced mascarpone mousse

Selection of award winning Welsh cheeses, homemade savoury biscuits, chutney & toast

Finished off with coffee & hand rolled Baileys truffles

