

Christmas Day Lunch Menu

Warm mulled wine or champagne cocktail

Served with assorted canapés [C][V][VG]

Watercress soup

Sesame & lemon cheese straw [C][V][VG]

Crumbed scallops

Brown shrimp oriental stir fry, coriander, orange & ginger dressing [C]

Melon rose

Parma ham crisp, baked fig & Perl Las, balsamic glaze [C][V][VG]

Ham hock & pea terrine

Piccalilli, toasted raisin bread [C]

Perl Wen & leek tartlet

Pickled red onion, apple cider & red wine glaze [V]

Strawberry and champagne granita [C][V]

Roasted Pembrokeshire turkey

Roast potatoes, honey roast parsnip and carrots, stuffing, pigs in blankets, pan gravy [C]

Welsh fillet of beef Wellington

Roast red onion compote, root vegetable dauphinoise, port jus [C]

Lemon & herb crusted salmon & crab

Kale, root vegetables dauphinoise, lobster & tomato cream sauce [C]

Roast Gressingham duck

Mulled wine red cabbage, Parisian winter vegetables, noisette potatoes, spiced cherry jus [C]

Beetroot, pear, courgette & mozzarella strudel

Lyonnaise potatoes, sundried tomato & pesto cream sauce [V][VG]

Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach and vanilla sauce [C][V]

Homemade Christmas pudding

Brandy sauce [C][V][VG]

Plum parkin

White chocolate, cranberry & orange parfait, Penderwyn whiskey custard [C][V]

Chocolate fondant

Welsh crème liqueur ice cream, honeycomb, raspberry sauce [V]

Local cheese board

Perl Wen, Perl Las, mature Cerwyn, Hebenw goats cheese, apple & pear chutney, celery, grapes, crackers and biscuits [C][V]

Tea, Coffee & Petit fours

Adults - £125.00

Children 8 - 12 - £50.00

Children 3 - 7 - £35.00

Children 2 - 0 - £ F.O.C

A non-refundable deposit of £50 per adult is required to confirm the booking.
A pre-order of your menu options and full final payment will be required 4 weeks before.

Christmas Day Takeaway Lunch Menu

2 course Christmas lunch & mini prosecco

Roasted Pembrokeshire turkey

Roast potatoes, honey roast parsnip and carrots, stuffing, pigs in blankets, pan gravy [C]

Welsh fillet of beef wellington

Roast red onion compote, root vegetable dauphinoise, port jus [C]

Lemon & herb crusted salmon & crab

Kale, root vegetables dauphinoise, lobster & tomato cream sauce [C]

Roast Gressingham duck

Mulled wine red cabbage, Parisian winter vegetables, noisette potatoes, spiced cherry jus [C]

Beetroot, pear, courgette & mozzarella strudel

Lyonnais potatoes, sundried tomato & pesto cream sauce [V][VG]

Homemade Christmas pudding

Brandy sauce [C][V][VG]

Plum parkin

White chocolate, cranberry & orange parfait, Penderyn whiskey custard [C][V]

Chocolate fondant

Welsh crème liqueur ice cream, honeycomb, raspberry sauce [V]

Local cheese board

Perl Wen, Perl Las, mature Cerwyn, Hebenw goats cheese, apple & pear chutney, celery, grapes, crackers and biscuits [C][V]

Adults - £70.00

Children 3 - 12 - £35.00

A non-refundable deposit of £50 per adult is required to confirm the booking with pre-order of your menu options & full payment required 4 weeks before.