

MAWDDACH
Christmas Day Lunch 2017

£75

Starters

Celeriac soup with white truffle oil (v)(gf)

Saffron, spring onion & whey risotto (v)(gf)

A plate of Trealy Farm cured meat & salami (made in Monmouthshire from free-range rare-breed pigs) with pickles and remoulade (gf)

Severn & Wye oak smoked salmon with beetroot, pickles and sauce verte (gf)

Main Courses

Roast free-range turkey with roast potatoes, sage & onion stuffing and local sausage wrapped in smoked bacon

Roast hake fillet with braised puy lentils, tomato and salsa verde (gf)

55°C poached local beef Sirloin (served pink) with dauphinoise potato, Yorkshire pudding and red wine sauce (gf)

Red pepper, aubergine, lentil, sweet potato & homemade cottage cheese pie with new potato, torched broccoli, beetroot & Parmesan salad and remoulade (v)

Main courses are served with mixed vegetables

Desserts

Warm ginger cake with salted caramel ice cream (v)

Traditional plum pudding with brandy sauce

Milk chocolate cream with honeycomb and orange sauce (v)

Welsh cheeses with oat biscuits, sourdough and grape chutney

Coffee & homemade mince pie