

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW, THANK YOU
PLEASE NOTE THAT ITEMS MARKED (GF) ARE MADE WITH GLUTEN-FREE INGREDIENTS ONLY AND ARE NOT CERTIFIED
GLUTEN FREE

MAWDDACH Christmas Day Lunch 2018

£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 olives (gf)

Severn & Wye oak smoked salmon with English mustard, pickled cucumber & beetroot (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 in tomato sauce and salsa verde (gf)

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

Homemade Pasta Rotolo filled with spinach, red onion, homemade ricotta and porcini mushroom (v)

Main courses are served with mixed vegetables

Desserts

Warm ginger cake with salted caramel ice cream (v)

Traditional plum pudding with brandy sauce

Mawddach milk chocolate slice with toffee and honeycomb (v)

Welsh cheeses with oat biscuits, sourdough and chutney

Coffee & homemade mince pie