



## ~~CHRISTMAS DAY MENU~~

### STARTER

Rich pumpkin velouté served with sautéed mushrooms and petit pain

### PRAWNS AND SALMON

**Greenland prawn and crayfish cocktail garnished with Scottish smoked salmon, pressed cucumber, sun blushed tomato & pepper chutney and artisan bread**

### A TRIO OF PORK

**Crispy pork belly, black pudding and apple fritter and bacon wrapped pork fillet garnished with peas, apple sauce and wild rocket**

### HALLOUMI COOKED TWO WAYS

**Grilled and crispy halloumi garnished with cerignola olive tapenade, sun blushed tomatoes, honey roasted figs, rosemary and sea salt croutons and finished with a balsamic reduction**

### MAINS

**Roasted turkey breast stacked with sage and onion stuffing and bacon wrapped sausage served with roast potatoes cooked in butter and rosemary, honey tossed Brussel sprouts and green beans, carrot and swede puree, parsnip crisps and finished with a rich gravy**

**Pan fried line caught Scottish salmon fillet garnished with sautéed king prawns garnished with samphire, pea and mint puree, parmentier potatoes and served with a champagne cream sauce**

**Roasted sweet potato, wilted spinach, kale and porcini mushroom wellington garnished with sautéed wild mushrooms, tenderstem broccoli tossed in butter, baby carrots and sautéed potatoes finished with mushroom gravy**

## **Sweets**

A selection a Snowdonia cheeses served with seeded biscuits, apple, celery, grapes and a spiced apple chutney

Traditional Christmas pudding served with a rich brandy sauce and cranberry & plum compote

Rich chocolate truffle filled with raspberries garnished with smashed meringue, chocolate pencils and frozen raspberry pieces

## **After**

Chocolates and mince pies

**Adult £79.95**

**Child £39.95 (Under 12)**