



# FESTIVE MENU

3 Courses | 42 PP



## STARTER



### **Breaded Brie Croquettes V**

*Cranberry Sauce*

### **Chicken Liver Parfait**

*Red Onion Marmalade, Toasted Brioche*

### **Duo of Salmon**

*Smoked Salmon, Cream Cheese and Chive Roulade,  
Oak Roasted Rillette, Dill Hollandaise Sauce*



## MAIN



### **Roast Turkey**

*Pigs in Blankets, Apricot & Chestnut Stuffing, Festive Trimmings*

### **Penllyn Estate Honey Glazed Pork Belly**

*Sweet Potato Puree, Roasted Chestnuts, Braised Red Cabbage,  
Crackling, Gwynt Y Ddraig Cider Jus*

### **Beetroot and Braised Fennel Risotto V**

*Goats Cheese, Chive, Crème Fraiche (VG on request)*



## DESSERTS



### **Traditional Christmas Pudding**

*Brandy Sauce*

### **Sticky Toffee Pudding**

*Butterscotch Sauce, Vanilla Ice Cream*

### **Aber Falls Whisky Cream Liqueur Crème Brûlée**



# CANAPÉS



**SELECT ANY 5 BELOW**

**18.5 PP**

## **Savoury**

Maple & sesame pigs in blankets  
Smoked salmon roulade, citrus crème fraîche  
Chicken liver parfait, red onion marmalade  
Breaded brie, cranberry compote (V)  
Ham & Black Bomber croquettes  
Mushroom vol-au-vents (V)  
Mini fish & chips  
Mini Forage burgers

## **Desserts**

Chocolate & pistachio truffle  
French macarons  
Coffee & walnut profiteroles