

CHRISTMAS DAY LUNCH MENU

£120 per person - £60 for children under 12 – Champagne on arrival

Served 12pm – 4pm

To Begin

Y Seren Prawn Cocktail – Atlantic Prawns, crisp gem lettuce, avocado, spiced Marie Rose

Game Terrine – Spiced pear chutney & pickled walnuts with toasted sourdough

Goats Cheese Bon Bons (V) - Roasted beets, candied hazelnuts, orange dressing

Soup

Roast Parsnip & Chestnut Soup – Roasted Scallop with chive oil

Mains

Roast Turkey Breast – Pigs in blankets, crispy pork, sage & onion stuffing, thyme gravy

Roast Sirloin of Beef – Yorkshire pudding, horseradish cream & port gravy

Roast Monkfish wrapped in Pancetta – Leek & cockle chowder

Wild Mushroom Wellington (V) – Cider- braised shallots & Perl Wen cheese

Sharing Sides

Crispy rosemary & garlic potatoes / Maple-roasted root vegetables / Spiced Christmas red cabbage / Sprout & cauliflower gratin

Desserts

Traditional Christmas Pudding – Brandy Sauce

Sherry Trifle – Layers of sponge, custard, cream & seasonal berries

Chocolate Pots – Honeycomb & orange cream

Cheese Plate to Share

Welsh Cheese Selection – Perl Las, Hafod & Caerphilly with chutney, grapes & crackers

To Conclude

Festive coffee, tea & warm mince pies

Merry Christmas from all at Y Seren

