



LLECHWEN HALL
HOTEL & RESTAURANT



FESTIVE MENU

3 COURSES | £25

STARTERS

Spiced pumpkin soup (ve)
basil oil, home-baked loaf

Chicken liver & penderyn pâté
welsh ale chutney, wholegrain loaf

Prawn & mango cocktail salad (gf)
champagne marie rose sauce, lemon

MAINS

(all served with festive veg)

Sage & cranberry stuffed turkey (gf)
bacon, chipolatas, gravy

Welsh ale braised shin of beef
yorkshire pudding, welsh ale jus

Baked cod loin & herb crumb
crab & caperberry sauce, confit lemon

Roasted squash pithivier (ve)
spinach, cashew cheese, port jus

DESSERTS

Traditional festive pudding (ve) (gf)
candied orange, brandy sauce

Llechwen sticky toffee pudding (v)
salted caramel sauce

White chocolate cheesecake (v)
cranberry, clementine glaze

(v) vegetarian (ve) vegan (gf) gluten free