



LLECHWEN HALL
HOTEL & RESTAURANT



FESTIVE MENU

3 COURSES | £30

STARTERS

Caramelised Leek Velouté (ve)(gf)
Potato crisp, roast onion, chive oil

Chicken Liver & Truffle Mushroom Pâté
Red onion marmalade, melba toast

Classic Marie Rose Prawn Salad
Burnt lemon, wholemeal crisp

MAINS

(all served with festive veg)

Pot-Roasted Turkey Roulade (gf)
All the trimmings, homemade gravy

Pan-Seared Bullet Rump Steak
Yorkshire pud, red wine & rosemary jus

Baked Salmon & Tempura Sea Veg (gf)
Creamed spinach, tomato & prawn broth

Sweet Potato & Hazelnut Roast (ve)(gf)
Pan-fried greens, chestnut gravy

DESSERTS

Traditional Festive Pudding (v)(gf)
Welsh barti ddu rum sauce

Chocolate Gingerbread Cheesecake (v)
Cookie crumb, cranberry jam

Blood Orange Meringue Pie (v)
Toasted mallow, mint frosting

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