



Christmas MENU

STARTERS

Roast Parsnip, Leek & Potato Soup (ve)

Potato crisp, leek top oil

Pressed Ham Hock Terrine

Toast, piccalilli emulsion, chestnut crumb

Devonshire Crab Claw Tian (gf)

Pickled cucumber, avocado, burnt lemon

MAINS

Welsh Butter Roasted Turkey Breast

All the trimmings, homemade gravy

Slow Cooked Rump of Beef

Yorkshire pud, burnt shallot, red wine jus

Pan Roasted Fillet of Cod (gf)

Tempura mussels, leek, beurre blanc

Salt-Baked Celeriac Pithivier (ve)

Truffled mushroom, spinach, chestnut jus

DESSERTS

Traditional Festive Pudding (v)(gf)

Welsh barti ddu rum sauce, redcurrant

Double Chocolate & Praline Torte (v)

Sour cherry sorbet, winter spiced tuille

Winter Berry Pavlova (ve)(gf)

Blood orange curd, pistachio crumb

*(v) - vegetarian (ve) - vegan (gf) gluten free
For full allergen information, please ask our team.
www.llechwenhall.co.uk*