



Christmas

M E N U

STARTERS

Roasted Celeriac & Crab Apple Soup (ve)

Charred brussel, hazelnut & pine pesto

Chicken Liver, Soft Herb & Porcini Pâté

Penderyn & red onion chutney, brioche

Smoked Haddock & Y-Fenni Croquette

Dill tartar, pickled cucumber, lemon

MAINS

Welsh Butter Roasted Turkey Breast

All the trimmings, homemade gravy

Hand Carved Roast Sirloin of Beef

All the trimmings, rosemary jus

Pan Fried Fillet of Salmon (gf)

Roast potatoes, saffron & samphire sauce

Roasted Root Veg Nut Wellington (ve)(gf)

All the trimmings, chestnut jus

DESSERTS

Traditional Festive Pudding (v)

Brandy crème anglaise, cranberry jam

Chocolate Orange Tart (v)

Vanilla mascarpone, barti rum syrup, mint

Caramelised Pineapple Tarte Tatin (ve)

Coconut & ginger ice cream, salted caramel

LUNCH | £29

DINNER | £32

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