

# CHRISTMAS MENU

Served all day Thursday to Monday 1<sup>st</sup> - 23<sup>rd</sup> December

2 COURSES 29 | 3 COURSES 34

## STARTERS

Celeriac & seasonal apple soup, remoulade & warm sourdough - CE M G PB

Duck liver parfait, toasted rye bread, damson jam - E SD G D

Wild mushrooms on toast, slow egg, tarragon salad - E D C G SD V

Prawn cocktail, bloody Mary sauce, lemon, brown bread - CR G D SD CE F M

## MAINS

Roast Pembrokeshire turkey - G SD D S

Roasties, pigs in blankets, stuffing, parsnip puree, roots, miso roasted sprouts and pancetta, turkey gravy

Loch Duart salmon - F S SD

Smashed new potatoes, spinach, sundried tomatoes, lemon hollandaise

14hr braised beef - G E SD S D

Mashed Anglesey potatoes, roasted roots, beef and red wine sauce

Mushroom & chestnut wellington - PB G S SD

Dauphinoise potato, spinach, wild mushrooms & baby onions, sage & onion gravy

## DESSERTS

Mulled apple & winter berry crumble - SD S PB  
Custard

Hot Christmas pudding - G SD E D  
Brandy sauce and plum compote

Black Forest cheesecake - SD S G  
Oreo crumb, white chocolate cheesecake & kirsch cherries

We recognise that some of our guests have specific dietary and allergy needs.

The following key identifies which allergens are present in our dishes and which are suitable for vegetarian and plant based diets.

Please ask our wonderful colleagues for further advice.

C - Celery CR - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts  
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame Seeds  
V - Suitable for Vegetarians PB - Plant Based

THE  
WHITE EAGLE  
RHOSCOLYN

THE  
OYSTERCATCHER  
RHOSNEIGR

THE  
PARTRIDGE  
STRETTON

THE  
TREMPLIN  
MORZINE