



**Head Chef: Abdalla El Shershaby.**

**Restaurant Manager: Daniela Roberts.  
Friday & Saturday  
Festive Menu**

*Bodysgallen spiced pumpkin velouté, Welsh yoghurt (D)*

*Smoked salmon, wild garlic mayonnaise, watercress salad (D,F)*

*Parma ham, celeriac slaw, watercress salad (E,MU,SD)*

*Pressing of game terrine, tomato relish, ham hock fritter (G,SD,D,E)*

\*\*\*

*Roasted fillet of salmon, green vegetables, new potatoes, tomato butter sauce (F,D,SD)*

*Slow cooked pork loin with apple relish, king oyster mushroom and a mushroom sauce  
(MU,D,SD)*

*Traditional roast turkey, with seasonal accompaniments,  
chestnut and black pudding seasoning (D,SD,CE,E,G,N)*

*Barbequed aubergine, tomato fondue, cheese fritter, seasonal vegetables (D,SD,E,G)*

\*\*\*

*Passion fruit panna cotta, blackcurrant sorbet, Bodysgallen berries (D,E,G)*

*Traditional Christmas pudding with brandy sauce (D,N,E,G)*

*A changing selection of most delicious and unusual ice creams and sorbets (D,E,N,SD,P)*

*A selection of British cheese with grapes and chutney (CE,D,SD,G,N,SE)*

**Three Course Luncheon - £35.00 per person**

**Two Course Luncheon - £26.50 per person**

Cafetière coffee, Cappuccino or Espresso and Mince Pie - £5.85 per person

**Vegetables are carefully chosen to accompany each dish, or additional vegetables are available on request.**

**Allergen key**

**(G) Contains gluten**

**(MU) Contains mustard**

**(M) Contains molluscs**

**(CE) Contains celery**

**(C) Contains crustaceans**

**(F) Contains fish**

**(SD) Contains sulphites**

**(L) Lupin**

**(N) Contains nuts**

**(E) Contains eggs**

**(S) Contains soya**

**(P) Contains peanut**

**(D) Contains dairy**

**(SE) Contains sesame**

**ALLERGENS AND SPECIAL DIETS**

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

*A discretionary 12.5% service charge will be added to all restaurant and bar invoices*