



FESTIVE MENU

STARTERS

Confit Goose Leg Bonbon - Spiced Cranberries - Pickled Shallots 

Jerusalem Artichoke Soup - Truffle Foam - Artichoke Crisps   

Beetroot Cured Salmon - Horseradish Emulsion - Rye Crackers 

MAINS

Roast Turkey Ballotine - Sage & Onion Farce - Turkey Jus 

Black Cod Loin - Herb Crust - Warm Tartare 

Roast Venison Loin - Celeriac - Blackberry Jus 

Seeded Nut Roast - Butternut Purée - Red Wine Jus   

Table Sharing Nut Roast - Roast Potatoes - Cauliflower Cheese -
Chestnut Sprouts

DESSERTS

Llangoed Halls Christmas Pudding - Brandy Sauce

White Chocolate Cheesecake - Clementine Compote

Tonka Bean Panna Cotta - Mulled Winter Fruit 



Can be made Gluten Free



Vegetarian



Can be made Vegan

