

Annual Awards Menu



Starters

Cream of winter vegetable soup, herb oil & parmesan brioche star (v)

Potted Salmon rillettes, horseradish & dill crème fraiche, young leaf salad with toasted rye bread

Sautéed creamy garlic mushrooms & Perl Las cheese on warm bruschetta toast (v)

Main

Roasted turkey crown served with bacon wrapped chipolata, pork sage & onion stuffing, seasonal vegetables & potatoes

Slow braised lamb shank in a rich redcurrant, mint & port wine sauce, buttery mash potatoes and seasonal vegetables

Baked brie, apple & nut roast parcel with a caramel onion sauce (v)

Dessert

Winter berry and snowy Meringue Trifle (v)

Christmas gingerbread, almond frangipane & fruit tart with brandy cream (v)

Warm Belgian waffle with maple syrup, Môn ar Lwy toffee & Welsh fudge ice cream (v)