



Christmas Dinner Menu 2011

3 courses £24.95



Crème Du Barry (cream of cauliflower soup) with sweet onion medallions (V)

Swansea smoked salmon with saffron potatoes salad and dill oil

Ham hock, corn fed chicken and duck fillet terrine with tomato and black onion seed chutney

Warm goats cheese vol-au-vent with rocket salad with a balsamic and shallot dressing (V)

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**Pan roasted escalope of turkey** with honey roast parsnips and carrots, cocotte potatoes, Savoy cabbage, 'pigs in blankets' and orange thyme stuffing

**Ribeye of Welsh beef** with mushrooms, fries and sauce au poivre

**Pan fried seabass** with pea purée, seasonal vegetables, herb mash, pickled wild mushrooms and a red wine and shallot dressing

**Tian of ratatouille** with a tomato coulis, rocket salad and a side of new potatoes (V)

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Traditional Christmas pudding with Cognac crème Anglaise

Dark chocolate truffle cake with Cointreau cream

Apple tart Tatin with vanilla and poppy seed ice cream

Classic lemon tart with raspberry sorbet

Assiette of French cheese



all prices will be subject to a 10% service charge