

Christmas

DAY LUNCH MENU

CANAPES

Salt and Smoke Salmon Blini with Caviar and Cream Cheese
Chicken Liver Parfait Profiterole, Shallot Puree
Tomato and Spring Onion Bruschetta, Balsamic Caviar
Smoked Duck Breast, Goats Cheese Bonbon, Red Onion Jam

BREAD

Allt yr Afon signature bread and butters

STARTERS

Tian

Solva Crab, Avocado, Creme Fraiche Tian, Cucumber Jelly,
Grapefruit Salsa and Caviar

Soup

Roast Cauliflower Velouté, Per Las Bonbon, Chive Oil

Pork Belly

Crispy Pork Belly, White Bean Cassoulet, Wild Mushroom

MAINS

Turkey

Butter Roasted Pembrokeshire Turkey Breast, Chestnut and Cranberry Stuffing,
Pigs In Blanket

Wellington

Classic Beef Wellington

Nut Roast

Hazelnut, Pistachio, Walnut, Chestnut and Cranberry Nut Roast

All served with braised Red Cabbage, Garlic Rosemary and Thyme Roast Potatoes, Mash Potato,
Panache of Seasonal Vegetables, Molly Parkin and Accompanying Jus

PRE-DESSERT

TuLemon Posset, Caramelised Pineapple, Coconut Sorbet

TO FINISH

Yule Log

Orange and Mascarpone Yule Log, Confit Ginger Ice Cream, Exotic Fruit

Christmas Pudding

Traditional Christmas Pudding, Creme Anglaise and Rum and Raisin Ice Cream

Cheese

Selection of British and French cheeses, Fig Chutney, Crackers, Grapes and Truffle Honey

Chocolate

Dark Chocolate Torte, Salted Caramel Ice Cream, Hazelnut Tuile