

Christmas Day lunch

Glass of Champagne

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Amuse Bouche

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Cream of White Onion Soup

crispy tobacco onions and parmesan crisp

Chicken Terrine

clementine chutney and crostini

Forest Mushrooms

brandy tarragon cream, toasted sourdough, white truffle oil

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Warm Smoked Salmon Fillet with Langoustine

celeriac and apple remoulade, beetroot purée and lemon oil

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Traditional Roast Cuckoo Mill Turkey

pancetta & sage wrapped sausage meat, cranberry and bread sauce

Himalayan Salt dry aged Welsh Prime Rib of Beef

root vegetables and duck fat roast potatoes, port jus

Grilled Whole Dover Sole

brown shrimp butter, charred lemon and samphire

Vegetable Wellington

chestnuts, roasted root vegetables, sage, cranberry, cider jus

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Classic Light Plum Pudding

Penderyn Whisky cream sauce

Green Apple Parfait

Calvados, apple and cinnamon compote

Dark Chocolate Hazelnut Fondant

with marshmallow and salted caramel ice cream

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Coffee and Mince Pies

Inclusive for residents – Christmas Get Away packages from £390pp for 2 nights Non-residents: adults £109pp, children (12 and under) £75pp

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