



St BRIDES
spa hotel



BOXING DAY

lunch

£38 per person

STARTERS

Roasted Butternut Squash, Chilli and Coconut Soup

Toasted seeds, coriander (V,C)

Miso and Sesame Glazed Salmon

Pickled carrot, Thai dressing, crispy noodles (W,F,S,SD)

Potted Ham

Capers, mustard, celeriac, sourdough (W,D,S,MU,SD)

Avocado, Tofu and Mushroom Scotch Egg

Black garlic ketchup, roasted pepper salsa (V,S,MU,S,W)

MAINS

Sweet Cured Pork Cutlet

Winter greens, confit garlic mash, grain mustard sauce (D,MU,SD,C)

Whole Plaice, Mussel and Fennel Ragout

Samphire, saffron and laverbread sauce (F,M,D,C)

Supreme of Chicken

Potato terrine, Perl Las roasted fig, pickled beetroot, thyme jus (D,SD,C)

Beetroot Risotto

Poached egg, wild mushrooms, truffle, Gran Levante cheese crackling (V,D,E,SD,C)

DESSERTS

Pistachio Crème Brûlée

Bourbon biscuit (V,E,D,W,P)

Sticky Toffee Pudding

Clotted cream ice cream (V,W,S,D,E)

Chocolate Cremieux

Passion fruit, mango sorbet (V,S,D,E)

Selection of Welsh Cheese

Perl Las, Snowdonia Black Bomber, Perl Wen and Pant-Ys-Gawn goat's cheese, with grapes, spiced tomato chutney and Cradoc crackers (V,W,D,C,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian