



St BRIDES
spa hotel



FESTIVE GROUP

menu

Three Courses
£45 per person

STARTERS

Spiced Parsnip Soup

Hazelnut crumb (V,H,SD)

Pressing of Ham Hock

Saffron egg, capers, shallot, sourdough (R,W,S,SD)

Crayfish and Lobster Cocktail

Pickled cucumber, confit tomato, dill scone (W,CR,D,E,SD,MU)

Perl Las Mousse

Pernod braised celery, pickled walnuts, rocket (V,WN,B,D,SD,C)

MAINS

Escalope of Turkey

Pork, apple and sage stuffing, bread sauce, turkey jus (R,WS,D,E,SD,C)

Herb Crusted Salmon

Champ potatoes, confit fennel, pink peppercorn, lemon butter sauce (W,B,F,S,D,SD,MU)

Braised Shin of Welsh Beef

Beer glazed carrots, pickled shallot, horseradish and parsley mash (W,D,E,SD,MU,C)

Crisp Tofu Steak

Saffron leeks, Jerusalem artichoke, roasted onion velouté, sourdough crisp (V,R,S,SD)

DESSERTS

Traditional Christmas Pudding

Vanilla and brandy sauce (R,H,W,S,D,E,SD)

Chocolate and Barti Rum Cremieux

Blood orange sorbet (V,S)

Iced Pistachio Parfait

Poached plums, Italian meringue (V,PS,S,D,E,SD)

Selection of Welsh Cheese

Macerated grapes, spiced tomato chutney, crackers (V,W,D,C)

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