



St BRIDES  
spa hotel



# SEASONAL SUNDAY LUNCH

Three Courses  
£32 per person



## STARTERS

### Fennel and Celeriac Soup

Charred corn, hazelnut and sage cream (V,H,C)

### Chicken, Black Pudding and Leek Terrine

Welsh rarebit emulsion, black treacle cornbread (W,B,D,E,MU)

### Prawn and Crayfish Cocktail

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

### Beetroot

Celery leaves, toasted pinenuts, houmous, redcurrant glaze (V,SE,SD,C)

## MAINS

### Roasted Pembrokeshire Turkey Crown

Pork and apple stuffing, pigs in blankets, bread sauce, turkey jus (W,B,C,E,D)

### Roasted Sirloin of Welsh Beef

Braised onions, Yorkshire pudding (W,D,E,SD,MU,C)

### Herb Crusted Fillet of Salmon

Pea risotto, confit fennel, pink peppercorn sauce (B,F,D,MU)

### Wild Mushroom, Jerusalem Artichoke and Spinach Pie

Parsnip chips, parsley mash (W,E,MU)

## DESSERTS

### Traditional Christmas Pudding

Vanilla and brandy sauce (V,R,SP,W,B,O,A,D,E)

### Iced Barti Rum Trifle

Sugared almonds (V,W,SD,E,A,D)

### Chocolate and Merlyn Cream Tart

Orange yoghurt sorbet, glazed figs (V,S,D,E,SD)

### Welsh Cheese and Biscuits

Perl Las, Perl Wen and Snowdonia Black Bomber, with grapes, spiced tomato chutney and Cradoc crackers (V,W,D,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