



CHRISTMAS DAY
lunch

St BRIDES
spa hotel



STARTERS

Beetroot Broth

Dill sour cream, bacon crumb *(W,D)*

Saffron and Gin Marinated Monkfish

Prosciutto, crab fritter, capers, tarragon emulsion *(W,F,CR,D,E,SD)*

Game Pressing

Spiced pear, cranberry, brioche croutons *(W,D,E)*

Avocado, Tofu and Mushroom Scotch Egg

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

MAINS

Pembrokeshire Turkey

Confit leg, apple and cranberry pork stuffing, bread sauce *(R,W,S,D,E,SD,C)*

Roasted Sirloin of Welsh Beef

Ox cheek and roasted shallot pancake, pink peppercorn béarnaise *(W,D,E,SD,C)*

Whole Lemon Sole

Mussels, pickled fennel, sea vegetables, bisque *(F,CR,M,SD,C)*

Wild Mushroom and Smoked Tofu Wellington

Pickled red cabbage, balsamic and pomegranate dressing *(V,W,S,SD,C)*

DESSERTS

Iced Pistachio Parfait

Poached plums, Italian meringue
(V,WN,PS,PN,H,CN,BN,W,A,S,D,E,SD)

Christmas Pudding

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

Mulled Poached Pear

Chocolate crèmeux, honeycomb *(V,S)*

Welsh Cheese Selection

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

Freshly Brewed Coffee and Tea

Mince pie *(V,W,D,E,SD)*

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