



St BRIDES
spa hotel



BOXING DAY

lunch

Three Courses
£40 per person
£24 children (3 – 12 years)

STARTERS

Beetroot Broth

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

Game Pressing

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

Poached Salmon

Pickled cucumber, fennel, watercress, miso and orange sauce *(F,S,SD)*

Avocado, Tofu and Mushroom Scotch Egg

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

MAINS

Roasted Turkey Crown

Cranberry, sage stuffing, fondant potato, bread sauce, turkey gravy *(R,W,S,D,E,SD,C)*

Whole Lemon Sole

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

Roasted Sirloin of Welsh Beef

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

Saffron and Coconut Crusted Tofu

Chickpea and kidney bean handi, cardamom infused red onions, kale *(V,S,SD)*

DESSERTS

Christmas Pudding

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

Iced Pistachio Parfait

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

Warm Apple Cake

Ginger and cinnamon syrup, Pembrokeshire cider sorbet *(V,D,E,SD)*

Selection of Welsh Cheese

Perl Las, Snowdonia Black Bomber, Perl Wen, grapes, spiced tomato chutney, 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