



St BRIDES
spa hotel



SEASONAL SUNDAY LUNCH

Three Courses
£35 per person
£18 children (3-12 years)

STARTERS

Butternut Squash, Chilli and Coconut Soup

Toasted seeds, coriander (V)

Chicken Liver and Truffle Parfait

Quince, pickled walnuts, brioche (WN,W,B,D,E)

Poached Salmon

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

Confit Garlic and Herb Panna Cotta

Smoked Applewood cheese croutons, confit tomato, balsamic gel (V,B,S)

MAINS

Roasted Turkey Crown

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

Fillet of Stone Bass

Braised puy lentils, BBQ leek, parsley sauce (F,D,SD,MU,C)

Roasted Sirloin of Welsh Beef

Roast potatoes, red onion marmalade, Yorkshire pudding (W,D,E,C,SD)

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)

Mulled Poached Pear

Chocolate crèmeux, mandarin ice cream (V,S,D,E,SD)

Warm Apple Cake

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

Selection of Welsh Cheese

Perl Las, Black Bomber and 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