



CHRISTMAS DAY LUNCH MENU



(please select a starter, main and dessert)

Starters



Lobster Bisque

Our Signature dish made from roasted lobster shells & claws with brandy & double cream served with rustic bread



Christmas Graze Platter

Scotch egg, chicken liver & honey Pate, Parma Ham, Olives, Gherkins, Fresh Fig, Chefs Seasonal Chutney, Croutons Baby leaves & Shoots



Poached Tiger Prawns With A Trio Of Melon

Shredded baby gem lettuce, Cantaloupe, Galia & Honeydew melon dressed in a sweet pickle with a hint of chilli, Roquito peppers, cool cucumber, crisp radishes, heritage baby tomatoes & sauce from a thousand islands



San Marzano Tomato & Basil Soup (v) or French Onion Soup

Both served with Welsh rarebit



Christmas Vegetarian Graze Platter (n) (v)

Vegetarian Scotch egg, mushroom pate, beetroot hummus, roast vegetables, nuts, fresh fig, olives, croutons, baby shoots & herbs

Main Courses



Christmas Turkey Dinner & Pigs in Blankets *

Turkey gravy, cranberry sauce



7oz Fillet Steak Christmas Dinner *

Port & red current sauce or peppercorn sauce, pigs in blankets



1/2 Crispy Duck Christmas Dinner *

Pigs in blankets, port & red current sauce



Roast Cauliflower, Mushroom & Sun-dried Tomato Wellington Christmas Dinner *

Baby cauliflower roast with wild mushrooms & tomato wrapped in glazed puff pastry, thyme gravy



Seafood Medley

Grilled Seabass fillet, cod in herb crumb, charred salmon fillet, BBQ king prawns, lemon butter sauce

* all served with:

Roast potatoes, mash potatoes, roast nutmeg sprouts, mixed vegetables, Tremfan cauliflower cheese, onion stuffing ball, crispy crumb parsnips, Yorkshire pudding

Desserts



Tremfan Fruit & Nutty Christmas Pudding (n)

Traditional pudding with a twist of roast nuts, glace cherry's & chocolate chips served with hot brandy sauce



After Eight Cheesecake

Chocolate & mint cheesecake, vanilla sauce, mixed berries in coulis



Christmas Clementine Meringue Pie

Sweet pastry case filled with zesty clementine curd, crowned with fluffy meringue, vanilla sauce, mixed berries in coulis



Choux Pastry Bun with White Chocolate Mousse

Mixed berries, toasted almonds, chocolate stars, caramel drizzle



Home Made Mince Pies To Finish

FREE bottle of Prosecco

Once you have made your selection please email your choice to
info@luxuryglampingwales.co.uk