



Christmas Day Lunch

Spiced Pear Velouté
with a Pearl Las Tuille and Walnut Oil

Bettws Hall Game Pie
Made with Champagne Jelly served with a Cranberry Compote

Trio of Wild Rabbit
Sage Dust and Foie Gras Sauce

Ruthin Castle Warm Smoked Salmon
Quail Egg and Caviar Dressing

Confit Smoked Trout
with a Beetroot Carpaccio

Graig Farm Roast Turkey from Newtown
*Sage and Onion Stuffing, Pigs in Blankets and Roast Potatoes, Festive Vegetables and Delicious Gravy, served with
Homemade Bread Sauce*

Saddle of Dolwen Lamb stuffed with Walnut and Apricot
with a Cabbage Parcel of Lamb and Walnut, Fondant Potato and Carrot Purée

North Wales Pan fried Fillet of Seabass,
on Crushed Swede and Carrot with Menai Mussels and a Vermouth Cream Sauce

Hand-Wrapped Parcel of Pressed Festive Seasonal Vegetables
with Vegetarian Pigs in Blankets and Gravy

Homemade Christmas Pudding
with Toffoc Cream Sauce

Orange and Ginger Posset
with an Oat Biscuit

Quality Street Sharing Dessert
*Purple, Green and Pink,
Caramel + Walnut, Mint and Strawberry.
For 2 or more*

Rhubarb Tatin
With Cinnamon Ice Cream
£69.50 per person and £30 for children under 12

