



Festive Dinner Menu

Starters

Roast Parsnip and Sage Veloute served with Parsnip Chips

Pressed Chicken Liver and Baby Leek Terrine served with Toasted Eagles Bakery Brioche

Caramelised Scallops served with Celeriac Puree and Garlic Baked Bacon

Breast of Pigeon served with Winter Salad and Jerusalem Artichoke

*Perl Las Cheese Tartlet made with Chestnut Pastry served with Red Chard
and Pickled Shallots*

Main Courses

*Pan Roast Fillet of Salmon served on a Potato and Beetroot Terrine
with Braised Endive and Sauce Vierge*

*Breast of Free Range Chicken stuffed with Wild Mushrooms and Hazelnuts, served with a Smoked Bacon
and Cream Penderyn Sauce*

*Rhug Estate Organic Slow Cooked Belly Pork served
with Sticky Red Cabbage and Apple Poached in Cider and Cinnamon*

Root Vegetable Basket served with Sage and Onion Cream

*24 Day Hung Welsh Black Beef served with Confit Onion, Horseradish, and Creamed Potato
and Pepper Cream*

Venison Haunch served with Boulangere Potato with a Silver Skin Onion and Smoked Bacon Jus

Desserts

Traditional Homemade Christmas Pudding served with Toffoc Sauce

Ruthin Castle Five Sorbet Terrine

Selection of Welsh Cheeses with Iced Grapes and Lovage Sorbet

Winter Fruit Pudding served with a Chambord Syrup

