

# Festive Celebration Menu



Creamy king prawn, chive & lemon risotto

(V) Sweet potato falafel, tomato & red pepper relish,  
thyme & Halen Môn flat bread

Goat cheese & prosciutto, mulled pears, candied walnuts

Chicken liver, orange & brandy parfait, orange and cranberry butter,  
crostini thins

Lightly spiced curried parsnip soup, pear salsa

Hand reared O.E. Metcalfe turkey, traditional trimmings

Slow cooked rump of beef, celeriac puree,  
dauphinoise potato, puy lentil jus

Duo of Welsh lamb, pea puree, braised blackcurrant red cabbage,  
fondant potato, red wine jus

Fillet of sea bass, sea food & vegetable chowder,  
pan fried sea asparagus

(v) Brie & cranberry tartlet topped with own relish,  
tomato red pepper sauce

Siwgr a Sbeis award winning Christmas pudding, brandy cream sauce

Rich chocolate delice, vanilla fudge, Barti Ddu rum toffee sauce

Bakewell tart, plum compôte, vanilla ice cream

Stem ginger panacotta, mulled winter fruit shortbread

Selection of Welsh cheeses, crackers, Bara Brith chutney

£29.50 per person

available at the Llugwy River Restaurant each evening from the  
1st- 23rd December 2021

for groups of 10 or more - pre order and deposit required.

Please advise us of any allergen requirements before ordering.