



BRYNMEADOWS
GOLF · HOTEL · SPA

Christmas Day Lunch

Canapes and a Glass of Fizz on Arrival

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Herb Croutons

Chicken Liver and Red Currant Pate

Served with Caramelised Red Onion Pate, Toasted Crostini's

Pan Seared Scallops

Served with Cauliflower Puree, Black Pudding Crumbs

Wild Mushroom Vol aux Vent (V)

Served with Truffle Dressing

To Follow:

Roasted Ballantine of Turkey Stuffed with Sage and Onion, Wrapped in Bacon

Served with Roast Potatoes, Honey Roasted Parsnips and Carrots, Pig in Blanket, Festive Vegetables, Rich Roast Gravy

Roasted Sirloin of Beef

Served with Roast Potatoes, Honey Roast Parsnips and Carrots, Festive Vegetables, Rich Roast Gravy, Yorkshire Pudding

Fillet of Sea Bass

Served with Crushed New Potatoes, Festive Vegetables, Prawn and Dill Butter Sauce

Roasted Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips and Carrots, Festive Vegetables, Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Creme Anglaise

Vanilla Creme Brulee (V)

Served with All Butter Shortbread

Profiteroles (V)

Served with Chocolate and Orange Sauce, Chantilly Cream

Apple and Caramel Cobbler (V)

Served with Brandy Creme Anglaise

Selection of Welsh Cheeses

Served with Chutneys, Grapes and Crackers

Tea, Coffee and Mince Pies

All our dishes are made in house and are cooked to order. At busy times there maybe be a delay. Allergens are present in all of our kitchens but where possible we avoid cross contamination. However, if you have severe allergies, please check with a member of staff who will be happy to help.