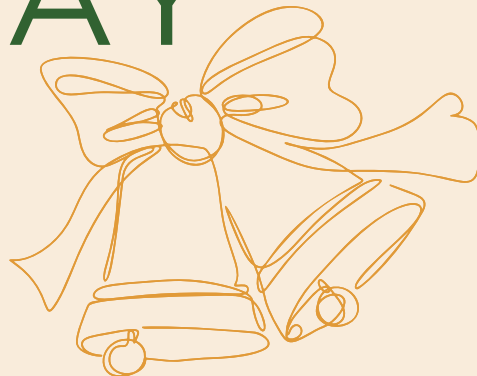
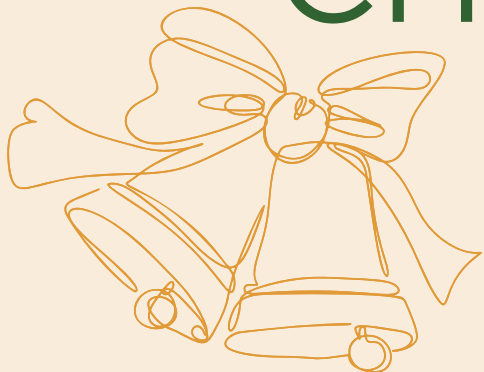


GRAZE

RESTAURANT & BAR

CHRISTMAS DAY MENU



STARTER

Roasted Butternut Squash Soup (VE)
butternut squash tortellini, sage oil

Black Mountain Smoked Salmon
traditional garnish

Chicken Liver Parfait
plum & fig chutney, toasted brioche

MAIN

Roast Turkey & Smoked Bacon Roulade
shallot, thyme & cranberry stuffing, duck fat roast potatoes

Baked Cod Fillet
caper, gherkin & shallot mash, parsley sauce

Spiced Carrot, Mushroom & Spinach Wellington (V)
ginger & orange marmalade

all served with seasonal vegetables

DESSERT

Christmas Affogato (VE)
Calabrisella Christmas pudding gelato, shot of espresso

Welsh Cheese Board (VE)
quince jelly, wafers

Lemon Tart (VE)
Calabrisella raspberry sorbet

(v) - Vegan

(ve) - Vegetarian

a 10% discretionary service charge will be added to all bills

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.

