# Christmas Day

**Served 12pm – 3 pm - £55 per person** (A Pre-order is Requested – by the 1<sup>st</sup> December) £10.00 Deposit Required Per Person Upon Booking

Glass of mulled wine upon arrival...

## To Start

Roasted Butternut Squash & Red Pepper Soup, Mini Bread Loaf (v) (GF)

Homemade Ham Hock Terrine, Piccalilli, Toasted Brioche, Picked Leaves

Beetroot Cured Salmon, Chive Crème Fraiche, Radish & Fennel Salad

Garlic & Thyme Baked Camembert, Rosemary Focaccia, Apple & Plum Chutney

## Main Course

**Roast Sirloin of Welsh Beef**, Homemade Yorkshire Pudding, Duck Fat Roast Potatoes, Creamy Savoy & Crisp Pancetta and a Red Wine Jus

**Traditional Roast Pembrokeshire Turkey**, Sage & Onion Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Turkey Gravy, Bread Sauce

Pan Fried Fillet of Seabass, Sautéed Pembrokeshire Potatoes and Crispy Chorizo, Sauce Vierge (GF)

Caramelised Onion, Fig & Goats Cheese Tart, Pesto New Potatoes (v)

All Mains Served with...

Brussels Sprouts with Streaky Bacon & Caramelised Onions

Cauliflower Cheese

Honey Roast Parsnips & Chantenay Carrots

#### Dessert

Traditional Christmas Pudding, Brandy Sauce

Dark Chocolate & Orange Tart, Fresh Cream

Gin, Elderflower & Lime Cheesecake, Coulis

#### To Finish

Choice of Tea or Coffee & a Mince Pie

Welsh Cheese table. Selection of Welsh Cheeses, Homemade Chutneys, Breads and Crackers

Gluten Free Options Are Also Available Please Ask For Details Call us on 01437 720387 or email us at info@stdavidscrosshotel.co.uk