



## Christmas Eve at Lamphrey Hall

2 Courses - £18.95

### To Start

#### *Cheese & Leek Tartlet*

*Served with Gooseberry & Elderflower Chutney*

#### *Mushroom & Roasted Garlic Soup*

*Accompanied by Blue Cheese Beignet*

#### *Mixed Melon & Mandarin Cocktail*

*Topped with Fruit Sorbet & Raspberry Coulis*

#### *Homemade Chicken Liver and Penderyn Whiskey Pate*

*Served with a Red Onion and Juniper Marmalade and Toasted Breads*

#### *Prawn, Smoked Salmon & Apple Cocktail*

*(£2.50 supplement)*

#### *Smoked Mackerel, Chilli & Lemon Fishcake*

*Served with Dressed Leaves & Crab Mayonnaise*

#### *Duo of Whitebait & Calamari*

*Served with Dressed Leaves*

#### *Pan Seared Breast of Wood Pigeon*

*Served on a bed of Mushroom Risotto*

### To Follow

#### *Mixed Game & Juniper Pie*

*Served with Brecon Gin & Smoked Bacon Sauce*

#### *Roasted Turkey Crown*

*Served with Sage & Onion Stuffing, Pigs in Blankets & all the Trimmings*

#### *Salmon En Croute*

*Served with a Lemon & Dill Burre Blanc*

#### *Blue Cheese & Spinach Lasagne (V)*

*Served with Chips & Dressed Leaves*

#### *Ham with Parsley Sauce*

*Served with Mash & Mixed Veg*

#### *Pork Calvados*

*Served with Chips, Sauté Potatoes or New Potatoes & Mixed Veg*

#### *Christmas Quiche (V)*

*Served with Pear & Walnut Salad & Baby Potatoes*

#### *Traditional Beer Battered Cod & Chips*

*Served with Mushy Peas & Tartare Sauce*

Some of our fish dishes may contain small bones. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a member of staff for details.

