



CHAPEL

CHRISTMAS DAY 2019

Welcome champagne and drinks reception in Lounge bar
Selection of festive canapés (some VG, GF)

STARTERS

Salmon ceviche, pink peppercorn and vanilla dressing (GF)

Or

Fire roasted red pepper tart, courgette spaghetti salad (VG)

MAINS

Roast crown of Usk turkey & roast sirloin of Welsh beef, chipolatas wrapped in smoked streaky bacon, duck fat roast potatoes, Yorkshire pudding, sage and cranberry stuffing jus, served with local seasonal vegetables, beetroot braised red cabbage and sweet potato puree.
(PGF – no pigs in blankets, no stuffing, no Yorkshire pudding)

Or

Butternut squash, wild mushroom and sage nut roast, rosemary and olive oil roast potatoes, veggie gravy, served with local seasonal vegetables, beetroot braised red cabbage and sweet potato puree (VG, GF)

DESSERTS

Dark chocolate nemesis, black cherry iced parfait, almond brittle (V)

Or

Red wine poached pear with drunken fruits, raspberry sorbet (VG, GF)

Coffee and petit fours (V)

GF - Gluten free, **PGF** possible to be Gluten free, **V** – Vegetarian, **VG** – Vegan

All prices are inclusive of VAT. A 12% discretionary service charge will be added to all bills.

All dishes may contain some traces of nuts.

Please advise us if you are allergic to nuts or any other food items.

Our team of chefs are happy to cater for dietary requirements on request.