



CHRISTMAS MENU
AT COSY CORNER LOUNGE

STARTERS

roast parsnip & vanilla soup,
homemade bread *(v) (soup gf)*

duck liver & madeira parfait, pomegranate
jelly, thyme crackers, walnuts

smoked ham hock terrine, cosy corner
cider mustard, salted apple, rosemary toasts

cured salmon, crayfish, tarragon emulsion,
braised shallots, chicory *(gf)*

salt baked beetroot carpaccio, smoked baby
beetroot, pantysgawn goats cheese,
cucumber, pine nuts *(v/gf)*

two course	20.00
three course	25.00

**supplement charges are as follows*

sea bass & roast sole 2.50

welsh cheeses 3.00

MAINS

traditional roast turkey, pigs in blankets,
sage & chestnut stuffing, traditional gravy

roast sirloin of welsh beef, yorkshire pudding,
roast shallots, traditional gravy

puy lentil & wild mushroom roast, toasted walnut,
vegetarian roast potatoes, red wine gravy *(v)*

*all roasts are served with goose fat roast potatoes, brussel
sprouts, root vegetable mash & honey roast parsnips*

slow roast pork belly, cider braised red cabbage,
chestnut purée, roast chestnuts, rosemary mash *(gf)*

pan fried sea bass, jerusalem artichokes, welsh
mussels, leeks, crab & celeriac broth **(gf)*

roast sole, salsify, smoked kale, pickled kohlrabi,
almond buttermilk sauce ***

leek & perl las risotto, pickled cauliflower, kale *(v/gf)*

DESSERTS

traditional christmas pudding, brandy sauce

mulled wine jelly, spiced apple, vanilla ice cream

passion fruit & vanilla crème brûlée

selection of welsh cheeses, homemade chutney,
quince, toast, grapes ***