



BOXING DAY
lunch

St BRIDES
spa hotel



STARTERS

Onion and Pembrokeshire Cider Soup

Parsley, crispy shallot (V,S)

Smoked Fish and Laverbread Fishcake

Sea vegetable and apple slaw, chive and salmon roe butter sauce (F,G,D,E,SD)

Heritage Beetroot and Goat's Cheese Salad

Pickled radish, samphire, pomegranate and mint dressing (V,D,SD)

Pressing of Ham Hock

Saffron egg, capers, shallot, sourdough (G,E,SD)

MAINS

Braised Shin of Welsh Beef

Beer glazed carrots, pickled shallot, horseradish and parsley mash (G,D,E,C,SD,Mu)

Fillet of Stone Bass

Roasted garlic and rocket, velouté, pickled kohlrabi (G,F,E)

Chicken Supreme and Confit Chicken

Tarragon hash brown, pickled onions, horseradish emulsion, pancetta sauce (D,E,SD,Mu,C)

Marinated Paneer Steak

Chickpea and spinach dahl, crispy kale, sesame and curry dressing (V,D,SD)

DESSERTS

Sticky Toffee Pudding

Dates, toffee sauce, vanilla ice cream (G,S,D,E)

Lemon Panna Cotta

Raspberries, white peach sorbet (V,S)

Chocolate and Barti Rum Cremieux

Blood orange sorbet (V,S)

Welsh Cheese Board

Perl Las, Pant-Ys-Gawn goat's cheese and Black Bomber, macerated grapes, spiced tomato chutney, crackers (V,G,D,S)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Plant-based (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.