



SEASONAL SUNDAY LUNCH

St BRIDES
spa hotel



STARTERS

Onion and Pembrokeshire Cider Soup

Parsley, crispy shallot (V,S)

Pressing of Ham Hock

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

Prawn and Crayfish Cocktail

Pickled cucumber, confit tomato, dill scone (Cr,G,D,E,SD,Mu)

Perl Las Mousse

Pernod braised celery, pickled walnuts, rocket (V,G,N,D,S,C)

MAINS

Escalope of Turkey

Pork, apple and sage stuffing, bread sauce, turkey jus (G,S,D,E,SD,C)

Roasted Sirloin of Welsh Beef

Braised onions, red wine gravy (D,SD,C)

Herb Crusted Salmon

Pea risotto, confit fennel, pink peppercorn dressing (F,G,D)

Crisp Tofu Steak

Saffron leeks, roasted onion velouté, sourdough crisp (V,G,S,SD)

DESSERTS

Traditional Christmas Pudding

Vanilla and brandy sauce (V,G,N,SD,D,S,E)

Iced Pistachio Parfait

Poached plums, Italian meringue (V,N,F,E,SD,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.