

THE
EMBER
LOUNGE

CHRISTMAS MENU

2 courses for £30

3 courses for £35

STARTERS

Honey Roast Parsnip Soup,
Toasted Sourdough (V)(VGA)

King Prawn Cocktail Ember Style,
Brown Bread & Butter (GFA)

Brussels Pate,
Red onion Chutney, Sourdough

Goats Cheese Mousse Log,
Radish & Melon Salad (V, GF)

MAINS

Roast Breast of Welsh Turkey
Sage & Apricot Stuffing, Chipolatas, Roast Potatoes, Creamy Sprouts & Bacon, Cranberry Ketchup Served with Festive Gravy (GFA)

Pan Seared Salmon Fillet
Roasted Vegetables, Sage New Potatoes, White Wine Dill Sauce (GF)

Slow Cooked Welsh Beef Short Rib
Marmite Rosofford Onion, Carrot, Chive Mash, Sticky Red Cabbage & Beef Gravy

Garlic Wild Mushroom Risotto
Crème Fraîche, Crispy Shallots, Parmesan Shavings (V, VGA)

Brie and Bacon Smash Burger

Our house smashed patties with Brie, crispy bacon and cranberry sauce. Served with fries and slaw. (GFA)

DESSERTS

Christmas Pudding,
Brandy Sauce, Rum & Raisin Ice Cream

Selection of Wesh Cheeses,
Fruit, Crackers & Chutney

Baked Cheesecake,
Fruit Jam, Vanilla Ice Cream (GF)

Selection of ice Creams & Sorbets

Mince Pies & Coffee Included