



STOKED CHRISTMAS MENU

STARTERS £12.50

Cured Salmon tostada, cucumber, pickled beetroot, radish, chilli oil (GF)

Roast miso cauliflower, wasabi & avocado puree, mint & pomegranate (GF, VG)

Ham hock scotch egg, indian apple chutney

Chesnut & mushroom soup, confit duck leg, toasted hazelnut, port reduction

MAINS £22.50

Smoked Welsh lamb rump, apricot & chickpea tagine, crumbled feta, mint salsa, malbec jus (GF)

Jerk roast turkey breast, chestnut, bacon & cranberry stuffing, Caribbean bbq gravy

Olive oil poached cod fillet, chilli & garlic braised fennel, laverbread & clam veloute (GF)

Roast butternut squash, lentil & vegan creamed spinach wellington, caramelised pear & shallot, chimmichurri (VG)

Roast strip loin of Welsh beef, Yorkshire pudding, horseradish & smoked celeriac mash

PUDDINGS £10.00

Fresh churros, dark hot chocolate, white chocolate ice cream

Baileys & honeycomb cheesecake, salted caramel

Christmas pudding trifle, black cherries, pistachio, grand marnier custard

Caramelised pineapple, coconut sorbet, passionfruit & mango salsa (GF, VG)

SET 3 COURSE £40

Booking essential, please call 01834 891511
or email contact @ wildlakeswales.com