THE GLENGOWER

Christmas Menu

2 COURSES £32.95 | 3 COURSES £39.95

Available from Friday 27th November to Thursday 24th December

STARTERS

Cream of celeriac soup served with apple beignet and focaccia bread *(v)(gfo)*

Smoked salmon & avocado cream bruschetta served with sun blushed tomato, pickled radish, fennel and cucumber *(gfo)*

Smooth chicken liver & port pâté topped with confit butter, cracked black pepper, orange & parsley, served with fruit chutney and toasted brioche

Slow roasted half aubergine with caramelised red onions, crispy leeks, white bean purée and tamarind sauce *(vg) (gf)*

Pan fried scallops with cider-braised pork belly, cauliflower, apple gel, crispy sage and cider jus *(gf)*

MAINS

Butter roast crown of turkey served with cranberry sauce, pigs in blankets, sausage meat & apricot stuffing and roast pan gravy *(gfo)*

Shin of beef braised in red wine, garlic & thyme, served with horseradish purée, Yorkshire pudding and roast pan gravy

Chestnut, mushroom & apricot nut roast served with sweet potato & thyme purée and red wine jus *(vg) (gf)*

Spiced lentil, bell peppers, courgette, red onion & goats cheese filo parcel, with tomato & basil sauce *(v)*

All of the above dishes are served with golden roast potatoes, festive greens and maple glazed roast parsnips and carrots

Pan fried seabass with an orange & pomegranate glaze, served with garlic & thyme roast new potatoes, carrot & star-anise coulis and tenderstem broccoli *(gf)*

DESSERTS

Sticky toffee pudding with salted caramel sauce and vanilla ice cream *(v)*

Chef's traditional Christmas pudding with brandy sauce *(v)*

Coconut and gingerbread panna cotta with winter berry compôte and ginger biscuit crumb *(vg)*

Rich chocolate tartlet with white chocolate ice cream and chocolate sauce *(v)*

Mini Welsh cheeses: Perl Las, Perl Wen and Black Bomber served with biscuits, chutney, grapes and celery *(v)*

(vg) – vegan (gfo) – gluten free option (gf) - gluten free (v) - vegetarian
If you have any dietary requirements please speak to a member of the team in advance.

For tables of 9 or more we add a discretionary 10% service charge of which all goes to the team.
We understand the difficulty in adding a tip when you're in a big group, so we've added it for you, however, should you wish not to leave a tip, please ask your server to remove it and we will, with pleasure, no questions asked.