



THE GLENGOWER

Christmas Menu

2 COURSES £32.00 | 3 COURSES £40.00

Available from the 28th of November to 24th of December

STARTERS

- Cream of celeriac soup**, apple beignet served with focaccia bread (v)(gfo)
- Smoked salmon and avocado cream bruschetta**, served with a sun blushed tomato, pickled radish, fennel & cucumber salad (gfo)
- Smooth chicken liver and port pate** topped with confit butter, cracked black pepper, orange and parsley, served with fruit chutney and toasted brioche
- Slow roasted half aubergine** with caramelized red onions, crispy leeks, white bean puree and tamarind sauce (vg) (gf)
- Pan fried scallops** with cider-braised pork belly, cauliflower, apple gel, crispy sage and cider jus (gf)

MAINS

All served with golden roast potatoes, seasonal greens and maple glazed roast parsnips & carrots...

- Butter roast crown of turkey** served with cranberry sauce, pigs in blanket, local butchers sausage meat, sage, onion & apricot stuffing and roast pan gravy (gfo)
- Shin of beef** braised in red wine, garlic & thyme, served with horseradish puree, Yorkshire pudding and roast pan gravy
- Chestnut, mushroom and apricot nut roast** served with sweet potato and thyme puree and red wine jus (vg) (gf)
- Spiced lentil, bell peppers, courgette, red onion and goats cheese filo parcel**, with tomato and basil sauce (v)
- Pan fried seabass** with an orange and pomegranate glaze, served with garlic and thyme roast new potatoes, carrot & star-anise coulis and tender stem broccoli (gf)

DESSERTS

- Sticky toffee pudding** with salted caramel sauce and vanilla ice cream (v)
- Chefs' traditional Christmas pudding** with brandy sauce (v)
- Coconut and gingerbread panna cotta**, winter berry compote ginger biscuit crumb (vg)
- Rich chocolate tartlet**, with white chocolate ice cream & chocolate sauce (v)
- Mini Welsh cheeses: Perl Las, Perl Wen & 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.