

Christmas Day 2009 Lunch Menu



Arrive to Champagne and canapés served in the Parc Bar

Starters

Cream of celeriac and parsley soup with stilton and walnut bread fingers

Fish course

Hot smoked salmon on a fondue of fennel, leeks and warming ginger spice

Sorbet

Russet apple sorbet with a cranberry and mulled wine couli

From the carvery

Roast Pembrokeshire Turkey with sage and onion stuffing, pigs in blankets and cranberry sauce

Prime roast rib of Beef with Yorkshire puddings and horseradish sauce

Honey and orange glazed Ham with a rich port gravy

Slow roast haunch of Venison with a cinnamon and mustard crust and rich red wine jus

Saddle of Goose stuffed with apricot and pistachio nuts served with a sweet cointreau gravy

Chestnut and wild mushroom strudel served on a nest of red cabbage and roasted shallots

Served with a selection of potatoes and vegetables

Dessert

Rich plum pudding served with a cognac cream sauce

Chocolate and orange trifle laced with amaretto

Selection of Carmarthenshire cheeses with fruit chutney and a selection of crackers

Freshly brewed coffee served with mini mince pies and petit fours