



# CHRISTMAS DAY

IN THE HAYLOFT BAR & GRILL

25TH DECEMBER | 12-3PM

Christmas cocktail & Festive canapés

---

London smoked salmon, North Atlantic prawns

Confit duck leg with cumberland sauce

Broccoli and welsh cheese soup with artisan bread and butter

Truffle and wild mushroom arancini

---

Orange sorbet with dehydrated, spiced parsnip crisp

---

Traditional Roasted Turkey

apricot, bacon and herb stuffing, roast potatoes, Pigs in Blankets, yorkshire

pudding and traditional vegetables and gravy

Roasted topside of Welsh Black Beef

roast potatoes, yorkshire pudding, traditional vegetables and gravy

Baked Anglesey Seabass

ginger and lemongrass sauce, with crispy prawns, vegetables and herbs

Rose Cottage Squash

festive stuffed squash with a ragu of vegetables and herbs

---

Bodnant Christmas Pudding with brandy butter and custard

Dark Chocolate Tart with whipped creme fraiche,

pistachios and ginger syrup

Pineapple with Malibu liqueur, coconut cream and vegan ice cream

Three Gin and Limoncello Strawberry Trifle