



RESTAURANT
TOMMY HEANEY



Christmas Evening Menu

Starters

Cured Brill, Cucumber Chutney, Yogurt, Dill, Hazelnut

Beetroot and Pantysgawn Goats Cheese Croquette, Salted Berries, Smoked Seeds

Chicken and Pancetta Terrine, Crispy Egg, Gem, Aged Parmesan, Caesar Mayonnaise

Cauliflower Veloute, Apple, Toasted Almonds, Curry Oil

Mains

Poached & Roast Glamorgan Turkey, Smoked Bacon, Chipolata, Chestnut Farce, Cranberry

BBQ Welsh Lamb, Pancetta Braised Perl Barley, Quince, Mint

Dry Aged Welsh Sirloin, Textures of Carrot, Crispy Kale, Beef Cheek Sauce

Roast Hake, Mussels, Shellfish Sauce, Chorizo & Potato Terrine

Jerusalem Artichoke Risotto, Salsify, Walnut, Onion Broth, Parsley

All main course dishes are served with a variety of Triple Cooked Goose Fat Potatoes, Honey Roast Parsnips & Carrots, Greens, Cauliflower Cheese

Desserts

Homemade Christmas Pudding, Brandy Sauce, Christmas Pudding Ice Cream

Spiced Apple Crumble Cheesecake, Candied Walnuts, Cider

Chocolate Mousse, Lime Poached Pear, Yogurt, Salted Caramel

Buttermilk Pannacotta, Mulled Wine Winter Fruit, Meringue

3 Courses £33, this includes Christmas crackers.
Coffee and Christmas confectionary at £3.45 per person

Please note: this is a sample menu and may be subject to change.

For your convenience where there are groups of 10 or more a discretionary 10% service charge is made

Please note that our menu descriptions do not include all ingredients, please let us know if you have a food allergy before ordering





Christmas Evening Menu

Small Plates

Celeriac Velouté, Apple, Smoked Hazelnuts

Smoked Duck Ham, Duck Parfait, Honeycomb, Raisin, Pedro Ximenez

Cider Cured Salmon, Cucumber Chutney, Yogurt, Dill

Pantysgawn Goats Cheese Croquettes, Beetroot, Walnut, Mizuna

Large Plates

Poached & Roast Glamorgan Turkey, Smoked Bacon, Chipolata, Chestnut Farce, Cranberry

BBQ Welsh Lamb, Green Butter, Kale, Onion

Roast Turbot, Cauliflower, Potted Shrimp, Cider & Fennel Butter

36-Day Dry Aged Welsh Beef, Yorkshire Pudding, Traditional Gravy

Ricotta & Per Las Gnudi, Butternut, Charred Leek, Smoked Seeds, Sage Emulsion

All main course dishes are served with a variety of Triple Cooked Goose Fat Potatoes, Honey Roast Parsnips & Carrots, Brussel Sprouts, Minted New Potatoes.

Desserts

Homemade Christmas Pudding, Brandy Sauce, Christmas Pudding Ice Cream

Carrot Cake, Caramelized White Chocolate Mousse, Passion Fruit Sorbet

Salt Caramel Chocolate Tart, Orange Marmalade Ice Cream, Walnut Crumb

Apple Crumble Cheese Cake, Bramley Apple Compote, Wild Berry Sorbet

A Slate of Welsh Cheese & Homemade Biscuits

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