

28-50

WINE WORKSHOP & KITCHEN



Christmas Day Menu

£64.95 per person including a glass of champagne

Amuse bouche

Starters

Roasted Beetroot (Vg)
Coconut yoghurt, dukkah & amaranth

Roasted Cep Velouté (V)
Herb chantilly & sourdough croutons

Salmon Ceviche
Ginger, chilli & avocado

Mains

Roast Turkey Breast
Roasted potatoes, brussel sprouts, carrots, sage jus & stuffing

Truffle Polenta (V)
Wild mushroom, pickled shallot & cep cream

Hake
Leek fondue, shellfish & saffron cream

Snowdonian Ribeye Steak
Welsh Black X, fries, watercress & peppercorn sauce

Desserts

Winter Mess
Meringue, praline diplomate, poached pear

Chocolate Orange Mousse
Chocolate Crumb

Apple and rhubarb crumble
Cinnamon ice cream

If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering.
Allergens information available upon request

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

