

at ERYL HALL

Autograph

RESTAURANT



Festive Menu

3 Courses £39.95

STARTERS

Parsnip Honey & Ginger Soup V VE GFA
Individual soda loaf, salted butter, flavoured oils

Cured Pork Belly GF
Crab apple chutney, butternut squash puree, crackling crumb, maple glaze

Smoked Salmon Crostini GFA
Sourdough crouton, horseradish cream, capers, dill, lemon zest

MAINS

Traditional Turkey Crown GFA
Butter basted roast turkey crown, classic sage & onion stuffing, rosemary & thyme roast potatoes, crisp Yorkshire pudding, chef's pigs in blankets, served with a rich turkey jus

Roast Topside of Welsh Beef GFA
Sliced topside of Welsh beef, classic sage & onion stuffing, rosemary & thyme roast potato, crisp Yorkshire pudding, chef's pigs in blankets, served with a rich red wine & beef stock gravy

Spiced Carrot & Orange Wellington V VE
Honey glazed wellington, classic sage & onion stuffing, rosemary & thyme roast potatoes, crisp Yorkshire pudding, heritage rainbow carrot, served with a fragrant sage jus

Wild Salmon Fillet GF
Buttered new potato, ratatouille, salsa verde, lemon zest, dill oil

DESSERTS

Classic Christmas Pudding V
Brandy infused custard, redcurrants, mint

Lemon Meringue Pie V
Candied lemon, lemon Chantilly, lime zest

Salted Caramel & Biscoff Sundae V
Vanilla ice cream, Chantilly cream, Biscoff crumb, salted caramel

Festive Menu

for CHILDREN

3 Courses £17.95

STARTERS

Cheesy Garlic Bread
Toasted ciabatta topped with mature cheddar cheese

V

Popcorn Chicken
Served with a choice of dips

Tomato & Basil Soup
Served with a toasted ciabatta & salted butter

V VEA GFA

MAINS

Traditional Turkey Crown
Served with roast potatoes, Yorkshire pudding, sage & onion stuffing & seasonal vegetables

GFA

Roast Topside of Welsh Beef
Served with roast potatoes, Yorkshire pudding, sage & onion stuffing & seasonal vegetables

GFA

Succulent Chicken Fillet Strips
Breaded chicken fillet strips, served with fries & a choice of dips

Vegan Lincolnshire Sausages
Served with leek mash & caramelised onion jus

VE GF

DESSERTS

Cinder Toffee Brownie
Served with vanilla ice cream & chocolate syrup

VE GF

Salted Caramel & Biscoff Sundae
Vanilla ice cream served with Chantilly cream, Biscoff crumb & salted caramel sauce

Profiteroles
Cream filled profiteroles served with chocolate sauce

V *Vegetarian* VA *V Available* VE *Vegan* VEA *VE Available* GF *Gluten Free* GFA *GF Available*

We're happy to cater for a range of dietary requirements and 'Free From' options. Simply speak to our friendly team, who'll be happy to help!

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.

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FESTIVE COCKTAILS

CRANBERRY APEROL SPRITZ

Aperol, Prosecco, Cranberry Juice,
Orange Slice & Ice.

RUM RUDOLF

Dark Rum, Cherry Juice, topped with
Pepsi Cherry & Ice.

MRS CLAUS

Jamesons Whiskey topped with Cranberry
Juice, Cinnamon Stick & Ice.

HOLLY JOLLY CHRISTMAS

Vodka, Elderflower Liquor, topped with
Fresh Orange Juice, Mint & Ice.

£8.99 each