

Christmas Day

MENU



AMUSE BOUCHE

Mini Red Onion and Spiced Fig Lattice Tart 

STARTER

Seared Scallop

Welsh laverbread, chorizo crisp, samphire, cracked pepper beurre blanc

Pantysgawn Goats Cheese Profiteroles 

Peppered Welsh goats cheese mousse in choux pastry buns, balsamic pearls, pickled shallots

SOUP

Ginger Spiced Root Vegetable Soup 

MAIN

Roast Turkey Ballontine

Cranberry and pecan sausage stuffing, streaky bacon, goose fat fondant potatoes, sprouts, roasted heritage carrots and baby turnips, redcurrant and port jus

Mushroom Bourguignon Pithivier 

Salt baked celeriac, watercress purée, pickled radish, crisp enokis, sorrel

DESSERT

Trio of Festive Desserts

Brandy egg nog crème brûlée

Christmas pudding truffle with white chocolate ganache

Chocolate and cherry mini bundt cake



CHEESE

Perl Wen, Perl Las, Teifi Nettle, Black Bomber Snowdonia Cheddar, Charcoal Cheddar

Cradoc's gourmet cheese biscuits, quince, black grapes

Please note: If dietaries are not pre-booked we cannot guarantee an option will be available on the night.



HENSOL CASTLE

Denotes dishes suitable for –  vegetarian,  vegan. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.