

SLEIGH *all* DAY

♦ brunch party menu ♦

TO BEGIN

Assortment of bread rolls (V,W,B,Se)
Welsh butter (V,D)

MAIN COURSE

Herb Roasted Chicken Breast (D,SD,C)

Stuffed with cranberry and brie, with a thyme sausage wrapped in bacon, truffled dauphinoise potatoes, miso and celeriac puree, roasted vegetables and sage onion sauce

VEGETARIAN

Puy Lentil and Autumn Gold Pumpkin Roast (V,W,S,C,Mu)

Soya glazed tartelette Welsh oat granola, roasted miso celeriac puree, cauliflower rice ball, Pembrokeshire potato and truffle jus

DESSERT

Welsh Halen Môn Sea Salt PDO Chocolate tart (V,W,S,E,D)

70% dark chocolate, vanilla cream and gingerbread

Dark chocolate and Raspberry (V,S)

Chocolate brownie, raspberry gel and vanilla cream

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat
Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts,
(H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts
Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish,
(L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds,
(S) Soya, (SD) Sulphur dioxide
Lifestyle: ♣ Plant-based, (V) Vegetarian