

The Great House Christmas Day Menu

£85 per person, £40 children under 12

First Course

- * Roast jerusalem artichoke soup, stem ginger syrup.
- * Local beer and cheddar soup, bacon crumb.

Second Course

- * Smoked salmon cannelloni, herb cream cheese, avocado puree, pickled vegetables, bagel toasts.
- * Duck liver and foie gras parfait, toasted brioche, port gel, baby poached pear.
- * Spiced pea, spinach and potato croquette, dahl lentils, coriander and coconut cream.

Third Course

- * Prime roast rib of aged Welsh beef, duck fat potatoes, honey roast parsnips, yorkshire pudding, rich port gravy.
- * Slow roast crown of Monmouthshire turkey, cranberry, orange and chestnut stuffing, duck fat potatoes, mulled wine gravy.
- * Celeriac and mushroom wellington, truffled mushroom veloute, garlic roast potatoes.

All served with a panache of seasonal vegetables, sprouts and chestnuts, sticky red cabbage.

Fourth Course

- * Baileys and coffee cheesecake, salted caramel ice-cream.
- * Christmas pudding pannacotta, amaretti crumble, white chocolate mousse.
- * Welsh cheese selection, assorted crackers, truffle honey, spiced walnuts.

Fifth Course

- * Tea or coffee, mince pie and petit fours

