

A Very Iscoyd Christmas

SATURDAY 6TH DECEMBER 2025

STARTERS

Roast breast of duck & leg dartois, pickled walnut, date puree, black truffle jus

Wild mushroom & thyme broth, steamed vegetable dim sum, edamame & shoots

Burnt leek & smoked eel terrine, horseradish mousse, puffed potato, leek oil

MAINS

Roast breast of turkey, apple & cranberry stuffing, duck fat potato, sprouts & pancetta, cauliflower cheese, scorched broccoli

Poached fillet of Halibut, braised celeriac, saucisson de morteau, hazelnut butter sauce Spiced butternut squash & sage ravioli gratin, parmesan & oat granola, curry oil

DESSERTS

Mulled wine & cinnamon cheesecake, spiced orange macaron, Christmas pudding ice cream

Dark chocolate marquise, namalaka, peanut brittle, chocolate sorbet

Selection of Welsh and British cheese, served with traditional accompaniments