



THE RIB  
SMOKEHOUSE AND GRILL

# Christmas Day Lunch

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## STARTERS

### Spiced Winter Squash Soup 🍂

*Herb oil, spiced pumpkin seeds (V)*

### Chicken Liver Pâté

*Spiced pear chutney, toasted brioche (D,W,E,SD)*

### Severn and Wye Smoked Salmon

*Pickled shallot, cucumber pearls, lemon mayonnaise, sourdough  
(W,B,F,SD)*

### Potato and Perl Las Cheese Royale

*Beetroot, braised leek, fennel seed mayonnaise (V,D,E)*

## MAIN COURSES

### Roasted Turkey Breast

*Sage and onion pig in blanket, pork apricot stuffing, roast potato, maple glazed roasted carrot and parsnip, Brussels sprouts, turkey gravy (SD)*

### Roasted Beef Fillet

*Creamed potato, braised leek, artichoke, beef sauce  
(D,SD)*

### Chestnut Roast

*Roast potato, sage and onion stuffing, maple glazed roasted carrot and parsnip, Brussels sprouts, gravy (V,W,S)*

### Pan Roasted Cod

*White bean, leek and mussel chowder, seasonal greens  
(F,D,M,SD)*

## DESSERTS

### Traditional Christmas Pudding

*Whisky custard sauce (V,W,D,SD)*

### Chocolate Fondant

*Burnt orange, orange gel, Jaffa cake ice cream (V,W,D,E,S)*

### Rhubarb and Hibiscus Trifle

*Caramelised almonds, sable biscuit (V,W,D,E,SD)*

### Welsh Cheese Selection

*Chutney, crackers, celery and grapes (V,W,C,D,SD)*

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