

THE HAYLOFT

CHRISTMAS DAY

25th December 2026

Adults £110pp | Children £55pp



TO BEGIN

Glass of fizz with festive Canapes

STARTERS

Homemade roast butternut squash and chestnut soup served with rosemary Focaccia bread roll and herb butter

Pan fried Scallop served with black pudding, Parma ham with a cider beurre blanc

Pan fried Duck Breast with orange and passion fruit puree, crisp parsnip served with duck jus

Galia melon served with a raspberry coulis and a refreshing sorbet

MAINS

Traditional Roast Turkey served with sausage and cranberry stuffing, pigs in blanket, and roast gravy

Roasted Welsh beef served with yorkshire pudding and a rich red wine jus

Salmon en crouete served with buttered green beans with dill emulsion

Chickpea and lentil cannellini served with hazelnut romesco and salted kale

Seasonal nut roast served with yorkshire pudding and roast gravy

All served with crispy roast potatoes, honey roasted vegetables, Cauliflower cheese and sautéed greens

PUDDINGS

Traditional Christmas Pudding served with brandy sauce

Homemade Christmas yule log – chestnut mousse with a citrus and chocolate sauce

Homemade Apple tarte tatin topped with a cinnamon crumb served with salted caramel ice cream

Trio of Welsh cheeses served with apple, celery, crackers and spicy pear chutney

Teas & coffee served after dinner with warm homemade mince pies

