

The Lemon Tree

RESTAURANT & ROOMS

Christmas A La Carte Menu

Available Wednesday to Saturday 5pm to 10pm

2 courses £26.00 | 3 courses £32.00

Appetisers

Breaded Squid Rings £3.95
Sirachia Mayo

King Prawns Wrapped in Flio £3.95
Sweet Chilli Sauce

Anti Pasti Board (v) £4.95
Olives, Bread, Olive Oil & Balsamic

Pumpkin, Ginger & Coconut Soup (v)
Puy Lentils, Toasted Seeds & Spiced Yoghurt,
Served with Warm Bread

Pen Y Llan Pork & Pistachio Terrine
Apricot Chutney, Pickled Vegetables, Carrot Puree
& Bread Shards

Juniper Cured Salmon Pastrami(g)
Cucumber Compress, Horseradish Yoghurt, Pickled
Mustard Seeds & Chive Oil

Butter Roasted Turkey Breast
Apricot & Thyme Stuffing, Chateaux Potatoes, Sauteed
Sprouts with Chestnuts, Glazed Carrot, Roasting Pan Gravy

Pan Fried Sea Bass Fillet (g)
Crab Cake, Cauliflower Puree, Sauteed Winter Greens &
Fresh Tomato Salsa

Pan Roasted Lamb Rump (g)
Truffle Mash Potato, Sauteed Spinach, Confit Garlic & Baby
Carrots, Red Wine Jus

Butternut Squash & Ricotta Agnolotti Pasta (v)
Charred Courgette, Kale & Tenderstem Broccoli, Sage
Butter Sauce

Main

Baked Garlic Ciabatta (v) £4.95
Glazed with or without Mozzarella cheese

Pen Y Lan Pork Sausage Roll £3.95
Sweet Mustard Mayo

Korean Style Chicken Wings £5.25
Toasted Sesame Seeds

Baked Camembert
Studded with Garlic & Rosemary, Plum & Cranberry
Relish, Toasted Croutes, Apple & Walnut Salad

Warm Salad of Baby Beetroot (v)
Roasted Goats Cheese & Figs with a Parma Ham
Crisp, Tarragon Vinaigrette

Sautéed Wild Mushroom Risotto (v)
Roast Shallot, Fresh Tomato Dressing, Parmesan
Tuile

Pork Loin Steak
Sweet Potato, Charred and Roasted Parsnips, Onion
Confit, Caramelised Apple and a Cider Jus

10oz Welsh Sirloin Steak (g) (£3.00 Supplement)
Roasted Mushroom, Plum Tomato & Hand Cut Chips

Braised Short Rib (g)
Root Vegetable Mash, Baby Leeks, Maxim Potato,
Crispy Onions and Braising Stock Reduction Sauce

**Mushroom, Spinach and Sweet Potato
Rarebit Pithivier**
Crushed New Potatoes, Tender Stem Broccoli,
Stilton Cafe au Lait Sauce

Sides £2.50 each

Triple Cooked Chips | Shoestring Fries | New Potatoes | Truffle Mash | Sauteed Greens | Roast Parsnips | Chateaux Potatoes
Root Vegetable Mash | Tender Stem Broccoli | Red Wine Jus | Peppercorn Sauce | Blue Cheese Sauce

Desserts

Sticky Toffee Christmas Pudding
Brandy Soaked Mixed Currents, Rum Custard, Clotted
Cream Ice Cream

Limoncello Tiramisu
Stewed Winter Berries Topped with Torched Swiss Meringue
& Crushed Amaretti Biscuits

Cider Poached Pear
Vanilla Bavarois, Honey Comb, Caramel Sauce, Green Apple
Sorbet & a Crumble Crumb.

Dark Chocolate Torte
Boozy Cherries, Baileys & Milk Chocolate Cremeux, Spiced
Orange Sable Biscuit

Selection of Ice Creams & Sorbets (v) (g)
Vanilla | Strawberry | Chocolate | Salt Caramel |
Honeycomb | Mango Sorbet | Raspberry Sorbet

Cheese Board
Perl Las, Perl Wen, Black Bomber Cheddar, Chutney, Artisan
Biscuits, Frozen Grapes & Candied Walnuts

(V) Vegetarian, (g) Gluten Free, (vg) Vegan
Subject to availability.

If you have any special dietary requirements please inform the waiting staff.
All dishes are prepared to order using fresh local produce.