



Christmas Set Menu 2024

Porth Eirias snacks while you wait

Porth Eirias soda bread

Starters

Gin cured salmon, gin and tonic jelly, preserved lemon, cucumber chutney (gf)

Mushroom soup, hazelnut, Welsh truffle, toasted sourdough (v)

Bryn's Welsh pedigree beef croquette, celeriac remoulade, pickled walnut

Mains

Free range Welsh Turkey, glazed carrot & parsnip,

Beef fat potatoes, sausage & bacon, stuffing

Smoked haddock, crushed new potato, poached egg, champagne veloute (gf)

Twice baked cheese soufflé, leek fondue, chestnut & onion salad (gf) (v)

Slow braised Welsh beef, confit carrot, Pommés Anna, cep dressing (gf)

Desserts

Porth Eirias baked Alaska, Christmas pudding ice cream

Selection of Welsh cheese, pear chutney, sourdough crackers

Chestnut & chocolate cake, confit cranberries, pistachio ice cream (n)

Tea or coffee and mince pie

3 Courses £40 2 Courses £35

Available from December 9th

(gf) gluten free (v) vegetarian (n) nuts

Head Chef David Parry / Restaurant Manager Kyle Brown

Please ask staff for any allergen or intolerance information before you order.

Our prices do not include service. If you wish to leave a gratuity, please ask your waiter