



BRYN WILLIAMS.  
PORTH EIRIAS

## 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)

Pork and apricot terrine, sauce gribiche, crispy sage

### Mains

Free range Welsh Turkey,

glazed carrot & parsnip, duck fat potatoes, sausage & bacon, stuffing

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

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

Slow braised Welsh beef, confit carrot, Pommes 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

(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