

A VERY *Philly* CHRISTMAS!

STARTERS

SPICED ROASTED PARSNIP SOUP

With Brecon Honey Parsnip Crisps & Warm Bread.

GWYNT Y DDRAIG CIDER & APPLE PATE

With Celtic Preserve Plum Chutney On Charred Sourdough.  Available.

CHESTNUT, PERL LAS & HERB STUFFED BAKED PORTOBELLO MUSHROOMS

SALMON FISHCAKES

On A Bed Of Rocket Salad With A Poached Free Range Egg.

MAINS

~ All Served With Seasonal Veg & Parsnip, Potato & Sage Dauphinoise ~

TURKEY ESCALOPES WITH SAGE & CARMARTHEN HAM

Oven Baked In A Creamy White Wine Sauce.

SLOW ROASTED PORK BELLY

Savoy Cabbage & Pancetta & Apple Jus.

PAN-FRIED SALMON FILLET

Served With Creamy White Wine & Horseradish Sauce.

GLUTEN FREE & VEGAN CAJUN SWEET POTATO ROULADE

Filled With Vegan Cream Cheese, A Sweet & Spicy Red Pepper & Red Onion Chutney.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With Creamy Brandy Sauce.

RED BERRY & GIN CHEESECAKE

PANCETTA & ELDERFLOWER MACERATED STRAWBERRIES

With Amaretti Macaroon.

CHOCOLATE PROFITEROLES CREAM PUFFS

With A Baileys Filling.

CHEESE BOARD

With A Selection Of Welsh Cheeses (Surcharge £3).

2 COURSES
£25
PER PERSON

3 COURSES
£30
PER PERSON

The
PHILHARMONIC

Ask about Vegan, Veggie & Gluten Free options. Food Allergies & Intolerances: Vegetarian  Vegan  Gluten Free 

At **The Philharmonic** we take food allergens very seriously so if you have an allergy or any dietary requirements, please let us know.