



THE BLACK TIE Caernrfon Ballroom



To Begin

Assortment of Bread Rolls (V,W,B,Se) Served with butter (V,D)

Starter

Roasted Tomato and Red Pepper Soup Spiced sunflower seeds, basil oil, plant-based cream, paprika puff pastry straw (V)

Main Course

Roasted Turkey Cranberry pork sausage wrapped in bacon, sage and onion pork stuffing, herb potato, parsnip, carrot, Brussels sprouts, rich turkey jus (SD)

Spiced Squash, Chickpea and Lentil Roast with Chestnuts

Plant-based sausage wrapped in leek, sage and onion stuffing, herb potato, parsnip and carrot, Brussels sprouts, plant-based herb gravy (V,S)

Dessert

Chocolate and Cherry Delice Cherry ripple cream, cherry and star anise gel, festive berry and cherry compote (V,S.SD)

After Dinner

Freshly Brewed Coffee and Tea Mince pies (V,W)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens arean allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.
Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts
Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide
Lifestyle: I Plant-based, (V) Vegetarian