



CHRISTMAS DAY MENU AT THE CAER MOR HOTEL 2025

£95 per adult and £45 per child (Under 12)

TO START

Roasted Parsnip & Apple Soup

Served with sourdough and Welsh butter (DFA, GFA)

Smoked Salmon & Prawn Cocktail

Served with baby gem lettuce, tomato, and cocktail sauce (DF)

Chicken Liver Parfait

Served with red onion marmalade, toasted sourdough, and Welsh butter (GFA)

INTERMEDIATE

Lemon Sorbet

A refreshing palate cleanser with a zesty citrus finish (DF, GF)

MAIN

Roast Breast of Turkey

Served with roast potatoes, seasonal vegetables, sage and chestnut stuffing, braised turkey leg, and parsnip crisps (GFA, DFA)

Roast Sirloin of Beef

Served with roast potatoes, seasonal vegetables, Yorkshire pudding, and rich roasting gravy (GFA)

Wild Mushroom & Chestnut Wellington

Served with seasonal vegetables, roast potatoes, Yorkshire pudding, and a tarragon sauce (VGA)

Fillet of Plaice with Crayfish Mousse

Served with crushed potatoes, sautéed greens, fresh lemon, and champagne cream sauce (GF)

DESSERT

Traditional Christmas Pudding

Served with brandy sauce, cranberry compote, and fresh mint (DFA, VGA)

Welsh Cheese Selection

A trio of local cheeses with grapes, biscuits, Welsh butter, and chutney (GFA)

Crème Brûlée

Served with whisky and apple compote, and vanilla shortbread (GFA)

V-Vegetarian, GF-Gluten Free, GFA-Gluten Free Available, VE-Vegan, VGA-Vegan Available, DF-Dairy Free, DFA-Dairy Free Available Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order