



CHRISTMAS DAY MENU AT THE CAE MOR HOTEL 2026

£99 per adult and £49 per child (Under 12)

TO START

Roasted Parsnip Soup

Finished with crispy sage and artisan bread.

VE, CE

Smoked Scottish Salmon

Served with dill crème fraîche, pickled cucumber and rye bread.

D, G, SD, F

Duck Liver Parfait

With red onion marmalade, toasted brioche and dressed winter leaves.

D, G, SD, E

Chicken thigh & ham hock on croute, red onion marmalade & baby leaf

GFA, D, SD

INTERMEDIATE

Parisellas of Conwy lime sorbet

MAIN

Traditional Roast Turkey

Served with sage & onion stuffing, pigs in blankets, duck fat roast potatoes, honey-glazed carrots, Brussels sprouts, cranberry sauce and rich turkey gravy.

D, E, G, SD

Pan-Roasted Fillet of Salmon

Served with herb-crushed potatoes, buttered seasonal greens and a lemon & dill cream sauce.

F, D, CE, E

Wild Mushroom, Beetroot & Cranberry Wellington

Served with rosemary roast potatoes, seasonal vegetables and a rich red wine jus.

VE, MU, CE

Prime Welsh sirloin of beef cooked medium rare, creamed potatoes, roasted roots, tender stem & thickened juices & a Yorkshire pudding.

GFA, G, D, SD, CE

Pan-roast chicken supreme, sweet potato & leek rosti, green beans & tender stem broccoli, rich red wine jus.

D, CE, MU, SD

DESSERT

Traditional Christmas Pudding

Served with brandy sauce and winter berries.

G, D, E

White Chocolate & Raspberry Cheesecake

Served with raspberry coulis and vanilla ice cream.

D, G, E

Dark Chocolate & Orange Torte

Served with berry compote and vegan vanilla ice cream.

VE, GF, SD

Small tasting of Snowdonia Welsh cheese, chutney,

Savory crackers & Welsh butter

GFA, D, CE, MU