

Mosaic Christmas Menu 2019

Canapés

Starters

Silky smooth Carrot Volute with Sourdough bread (vegan)

Celeriac, hazelnut & truffle soup with Sourdough bread (vegan)

King Prawn cocktail, served with bloomer bread and lettuce

Chicken and Duck Pate served with toasted brioche, piccalilli, red onion marmalade

Beetroot & red onion Tarte tatin with dressed salad (veg)

Main

Pembrokeshire Turkey/Pork/Beef, Sage & onion stuffing, roast carrots, sprouts parsnips and potatoes, Yorkshire puddings, chipolatas wrapped in bacon, port & cranberry sauce, roasting juices.

Vegan wellington and vegan roasted jus, Sage & onion stuffing, roast carrots, sprouts, parsnips and potatoes, vegan Yorkshire pudding, port & cranberry sauce.

Roast cod with sauce vierge, on tomato, pea and potatoes.

Mushroom, spinach and truffle tart served with fresh seasonal green vegetable medley (vegan).

Dessert

Mosaic Homemade Christmas Pudding with ice-cream or Madagascan vanilla custard.

Belgium Chocolate tart with crème Chantilly.

Raw cocoa delice with caramelized banana and coconut (vegan).

Clementine posset with shortbread and raspberries.

Chocolate torte (vegan).

Selection of 5 Welsh cheeses with savoury biscuits, apple caviar, red onion & fig jam, grapes (£5 supplement).

Coffee/Tea and petit fours

Mince pies, gingerbread, shortbread, Welsh cake, pate de fruit, ganache

£23 + wine (pre order price £12 bottle)