



# THE VAULTS

## Christmas Menu

2 course £24.95

3 course £29.95

### WHILST YOU WAIT

Freshly made bread roll, local salted butter with a sun-blushed tomato oil dip

### TO START

Pumpkin and Pea Cappuccino  
fresh bread with local salted butter

Ham Hock Terrine  
red onion jam, toasted brioche

Garlic and Tarragon Wild Mushrooms  
on rosemary toast with a crispy hens' egg

Buttermilk Cajun King Prawns  
sweet chilli dip, dressed leaves



### TO FOLLOW

Pembrokeshire Turkey  
roast potatoes, honey parsnip, stuffing, pigs in blankets, gravy

Roast Beef Sirloin – served pink  
horseradish creamed potato, braised leek, roasted carrot, beef jus, watercress

Pearl Barley Risotto  
butternut squash, crispy kale, perl las, mixed nuts and seeds

Roasted Cod  
winter vegetable ratatouille with a lemon beurre blanc  
all main meals will be accompanied with seasonal vegetables

### TO FINISH

Christmas Pudding  
winter berries, brandy anglaise

Chocolate and Orange Mousse  
fruit toast, ginger crumb, coconut ice-cream

Lemon Meringue Tart  
raspberry sorbet

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finished with complementary handmade mince pies