

HOLM
HOUSE

Christmas Day Lunch

To Start

Creamy Roast Garlic & Mushroom Soup 

Served with Home-Made Bread

Classic Holm House Prawn & Crayfish Cocktail

Served with Cucumber, Lime Wedge & Cheese Straw

Chicken Liver Parfait Wrapped in Truffle & Black Pepper Butter

Served with a Mini Brioche Loaf & Red Onion Marmalade

Oven Baked Stuffed Camembert with Rosemary & Garlic 

Served with a Cranberry & Pomegranate Compote & Toasted Ciabatta

Main Course

Roast Crown of Turkey

Served with All the Trimmings & Yorkshire Pudding

Roast Sirloin of Beef

Served with All the Trimmings & Yorkshire Pudding

Pan Fried Fillet of Sea Bass

Served on Bed of King Prawn Curried Risotto & Salsa Verde

Open Chestnut Mushroom & Spinach Ravioli 

Finished with Parmesan Cheese, Poached Egg & Hollandaise Sauce

Dessert

Traditional Christmas Pudding

Served with Home-Made Brandy Sauce & Redcurrants on the Vine

Chocolate & Orange Tart

Served with Chantilly Cream & Candied Orange Zest

Mince Pie Sundae

Served with Chocolate & Hazelnut Sauce

Local Welsh Cheese Selection

Served with Cheese Biscuits, Celery, Grapes, Fig Jam & a Glass of Port

£100.00 Per Person

A non-refundable deposit of £20.00 per person is required at the time of booking. Full Balance & Dietary Requirements due on 1st December 2021.

V Denotes Vegetarian, Vegan option available on request.

Please note that all of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts in any of our dishes. If you have any special dietary requirements or food intolerance please let a member of the team so we can advise accordingly.

Due to all dishes being made fresh to order there may be a short wait during busy periods.