



# CULLEY'S

KITCHEN & BAR

## FESTIVE MENU

£35

3 COURSES & SPARKLING ARRIVAL DRINK

### - STARTERS -

THYME ROASTED ROOT VEGETABLE SOUP, SAGE, CROUTONS  
PRAWN & CRAYFISH COCKTAIL, PICKLED CUCUMBER, GRANARY BREAD, LEMON  
CHICKEN LIVER PATE, PORT JELLY, BRIOCHE, GRAPE CHUTNEY  
BREADED BRIE, SMOKED CHILLI & CRANBERRY JAM, ROCKET

### - MAINS -

BRITISH TURKEY ESCALLOP, FESTIVE STUFFING, STREAKY BACON, FONDANT POTATO,  
PIGS IN BLANKETS, GRAVY, CRANBERRY & ORANGE SAUCE  
BUTTERNUT SQUASH & WALNUT TART, KALE PESTO  
BAKED COD, COCKLE, LEEK & CHILLI RISOTTO, GRANOLA  
BRAISED WELSH LAMB SHANK, GRAIN MUSTARD MASH, PORT JUS

*ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES*

### - DESSERTS -

PANETTONE BREAD & BUTTER PUDDING, CHOCOLATE ORANGE CRÈME ANGLAISE  
MERLYN CHEESECAKE, MULLED BERRY COMPOTE  
TRADITIONAL CHRISTMAS PUDDING,  
DARK RUM SAUCE, GINGERBREAD ICE CREAM  
LOCAL ICE CREAMS AND SORBET SELECTION  
WELSH CHEESE SELECTION, WATER BISCUITS, CHUTNEY, CELERY AND GRAPES  
(£3 SUPPLEMENT)

A discretionary 12% service charge will be added to your bill. Our front of house and kitchen team receive 100% of this charge.

We understand the dangers to those with severe allergies, however due to our cooking environment there is a risk that traces of some allergens may be unintentionally included in the food we serve. Therefore, we cannot guarantee that meals will be free from some allergens. Please speak to our staff about the ingredients in your meal, when making your order.