



CHRISTMAS DAY MENU

STARTERS

Caramelised onion cappuccino soup

Served with crusty roll
& butter (v, ve, gf available)

Chicken fillet pate

Served with toasted pretzel
& homemade pickled
vegetable salad.

Smoked mackerel & wholegrain mustard sauce

Served over potato salad,
pickled beetroot and
poached egg (gf available)

Lavender duck leg confit

Slow cooked in duck fat
with sweet braised red
cabbage & orange sauce.

Brie, leek & cranberry tart

Served with mixed lettuce,
smoked paprika & sundried
tomato sauce (v)

Courgette & sweetcorn fritters

Served with cranberry
mostarda & flame roast
pepper salad (v)

MAINS

Traditional Christmas roast Turkey

Served with pigs in blankets,
dried fruit stuffing, Yorkshire
pudding, roast potatoes, honey
glazed root vegetables,
chestnut breadcrumb sprouts
and gravy (gf, available)

Milk poached natural smoked haddock

Served on sauteed green
vegetables, mashed potatoes,
poached egg & Welsh rarebit.

Chicken Cordon Bleu

Chicken breast stuffed with
ham & cheese, served with
parsley sauce, wilted spinach
& honey glazed root vegetables.

Wild mushroom & fresh spinach orzo pasta

Cooked in lentil & mushroom
jus, side salad & toasted
bread (v)

Vegetable nut roast

Served with roast potatoes,
sauteed vegetables, beetroot
gravy & Yorkshire pudding
(v, ve available)

DESSERTS

Traditional Christmas
pudding with brandy
sauce.

Christmas Toblerone chocolate
yule log – with Baileys whipped
cream.

Poached pear in spiced mulled
wine with chocolate brownie &
vanilla ice cream.

Cinnamon rice pudding with
berry compote & frothed egg
nog.

Hot dipping Brie cheese with
artisan crackers & cranberry
sauce.



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