

# GAIL'S KITCHEN

## Christmas 2013

House cured salmon with baked Jerusalem  
artichoke, pickled duck egg & capers

*or*

Roasted squash & stilton with beetroot vinaigrette & hazelnuts

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Roast Elwy Valley Welsh lamb, broccolini, gremolata & lentils

*or*

Grilled sea bass with slow cooked winter vignole

*or*

Chestnut gnocchi & cauliflower purée

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Stilton & poached quince

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Mince pie & calvados custard

*or*

Toasted banana, pecan & chocolate bread  
with butterscotch & coconut ice cream

*£38.00 per person / Parties of 4 or more / Please book ahead  
Optional 12.5% service charge added to all bills*