

# CHRISTMAS PARTIES @ NUMBER

## TWENTY ONE

NO MINMUM TABLE SIZE – AVAILABLE LUNCH & DINNER – BOOKING AND PRE-ORDER ESSENTIAL

### STARTERS

roasted white onion + thyme soup, homemade bread v

crispy coated whitebait, preserved lemon + bloody mary ketchup

local pork, pistachio + apricot terrine, house chutney + toasted sourdough

welsh goats cheese croquettes, lettuce from einions garden + red onion jam v

beetroot + dyfi gin cured salmon, aioli, charred watermelon + wasabi peas

chicken liver pate, caramelised red onion + toasted brioche

### MAINS

slow roasted turkey, duck fat roasties, pigs in blankets, seasonal veg, bread sauce + roasting juices

chargrilled hangar steak, grilled tomato, crispy onions, hand cut fries + peppercorn sauce

oven roast local duck breast, dauphinoise potato, kale, foraged blackberries + port sauce

rolled + stuffed local pork belly, crackling, whipped potatoes + sticky red cabbage

homemade smoked haddock fishcake, slow cooked egg, confit leeks  
+ toasted hazelnuts

locally foraged mushroom risotto, perl las, truffle oil + brioche crumb v

braised welsh leeks, homemade potato gnocchi, goats cheese, crispy kale + salsa verde v

### PUDDINGS

homemade christmas pudding, brandy butter + poached berries

dark chocolate tart, honeycomb + raspberry sorbet

classic vanilla crème brulee

honeycomb icecream + fresh honeycomb

affogato – espresso, vanilla semifreddo + dark chocolate merlyn truffles

fresh lemon sorbet + frozen lime

### AFTERS

tea or coffee + homemade cinnamon shortbread

**2 COURSE £23 / 3 COURSE £26**

