Christmas MENU

Enjoy a fabulous festive Christmas Day dining experience
at Libanus 1877.

Sit back, relax and enjoy a perfect Christmas dinner
£85 per person

ON ARRIVAL

A selection of canapés served at your table.

TO START

Pembrokeshire Pan-Seared Scallops
Citrus apple purée, boudin noir, apple vinaigrette, lemon gel and lemon balm.

Wild Mushroom and Chestnut Tartlet
Caramelised shallots, truffle oil, mushroom and tarragon purée, Madeira jus.

Roasted Breast of Duck
Blackberry purée, roasted golden beetroot, hazelnut crumb, port and duck sauce.

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MAINS

Roasted Welsh Turkey Breast

Confit leg bonbon, duck fat roast potatoes, cranberry and pork stuffing, chestnut sprouts, truffled bread sauce, roasted Chantenay carrots, honey-glazed parsnips, spiced slow-cooked red cabbage, rich turkey gravy and cranberry chutney.

Roasted Welsh Fillet of Beef

Truffled creamed mash, seared shallot, roasted Chantenay carrots, honey-glazed parsnips, buttered Savoy cabbage, red wine and thyme jus.

Pan-Roasted Fillet of Wild Seabass

Fondant potatoes, smoked butter-poached king prawns, braised leek and champagne sauce.

Chestnut and Wild Mushroom Wellington

Spiced creamed spinach, parsnip purée, roast potatoes, crispy sprout leaves, red wine and thyme jus.

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DESSERTS

Warm Sticky Toffee Pudding
Salted butterscotch sauce, caramel and almond tuile.

White Chocolate Panna Cotta
Raspberry and mint gel, raspberry ripple ice cream, roasted pistachios.

Winter-Spiced Dark Chocolate Tart
Cinnamon and vanilla crème anglaise, Morello cherries.

Or

A Selection of Welsh Cheeses
Served with crackers, apple, cranberry and date chutney.

TO FINISH

A Selection of Boozy Dark Chocolate Truffles

Please inform us of any allergies or intolerances when making your food choices.
Gluten-free options are available.
Pre-ordering of your starter, main course and dessert is required.