

# BLOK

Join us in BLOK for what promises to be an extra special Christmas Day.  
A 5-course decadent menu in beautiful surroundings.

## HOMEMADE BREAD & HOUSE CULTURED BUTTER

---

### STARTERS

CHESTNUT MUSHROOM VELOUTE (v)

Girolles, Truffle Dumplings

CHICKEN LIVER PARFAIT

Blood Orange Chutney, Sourdough

LOBSTER & PRAWN COCKTAIL

Bloody Mary Mayonnaise, Gem, Lemon

---

### MAIN COURSES

All Served With Buttered Sprouts, Braised Red Cabbage,  
Leek Gratin & Roast Potatoes

TURKEY BALLOTINE

Honey Roasted Carrots & Pureé, Roasted Turkey Sauce

ROASTED RIB OF BEEF

Braised Shin, Yorkshire Pudding, Confit Onions, Girolles

SEA BASS

New Potatoes, Samphire, Champagne & Caviar Butter Sauce

TRUFFLE ARANCINI (v)

Butternut Squash, Sage, Stilton, Toasted Walnuts

---

### DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING (v)

Spiced Toffee Sauce, Vanilla Ice-Cream

DARK CHOCOLATE TART (v)

Aerated Sponge, Crisp, Cherry Sorbet

CHRISTMAS TRIFLE (v)

Panettone, Blood Orange, Cointreau, White Chocolate, Tonka Bean

---

### CHEESE COURSE

A selection of Welsh Cheese for the  
table with all the trimmings.

---

### TO FINISH

COFFEE & MINCE PIES