

Odette's

RESTAURANT

Seasonal Cocktail on arrival

Snack

Starters

Sage & onion velouté, slow cooked egg, apple, chestnut

Citrus cured salmon, cucumber, dill & buttermilk

Main Courses

Roast bronze turkey,

duck fat potatoes, pigs in blanket, bread sauce

Cornish cod,

creamed potato, brown shrimps, seaweed beurre blanc

Parsnip risotto,

rosemary, apple & cider dressing

Desserts

Christmas pudding, cranberry sorbet, bay leaf custard

Caerphilly cheese, fruit chutney, Nain's Bara Brith

£45 per person

Available for groups of 6 people or more

Head Chef | Tom Dixon

Chef Patron | Bryn Williams

Menu might be subject to changes due to seasonality and produce availability

Please inform your waiter of any food allergy or special dietary requirement

Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot