

★ ★ ★
THE WYATT HOTEL

DINE | DRINK | DISCOVER

STARTERS

Freshly Prepared Soup of the Moment

(Ce, Su) **GF**

Kelly's of Newport Black Pudding & Pulled Pork Croquette

(C, E, M, Su, Mu)

Apple Sauce

Feta Cheese Salad

(Mu, M) **GF**

Black Olives, Semi Sundried Tomato,
House Dressing

Locally Smoked Salmon Plate

(F, Mu) **GF**

Avocado & Tomato Salsa, Red Onion Pickle

Sauteed Tiger Prawns

(Cr, C, Ce, Su, Mu)

Mixed Peppers, Red Onions, Siracha Sauce

MAINS

Feather Blade of Beef

(M, Su)

Fondant Potato, Butternut Squash Puree, Pepper Sauce

Roast Stuffed Turkey & Ham

Champ & Red Wine Jus (C, Su, Ce, So, M)

Salmon & Cod Wellington

(M, E, F, N, C)

Filo wrapped Salmon, Cod, Basil Pesto Cream

Roast Half Duck

(Se, M, C)

Wilted Bok Choy, Teriyaki & Sesame Seed Sauce

Lentil & Spinach Dahl

(Ce, M) **V** **GF**

Sweet Potato, Carrot, Spinach, Jasmine Rice,
Vegan Yoghurt

GF Gluten Free | **V** Vegan

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(C) Contains cereals, (M) Contains milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish,
(Cr) Contains crustaceans, (Mo) Contains molluscs,
(So) Contains soya, (Ce) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (Su) Contains Sulphite, (L) Contains lupin