



Gingle Bell Ball

Saturday 12th Dec

Our charmingly decorated castle and delicious Welsh Gin makes a marvellous recipe for a party!

Menu

STARTER

Welsh Rarebit and Carmarthen Ham Crostini

Black Bomber cheddar, Welsh ale and mustard, crisp Carmarthen ham on toasted sour-dough

Pantysgawn Goat Cheese Profiteroles ^{VG}

Peppered Welsh goats cheese mousse in choux pastry buns, balsamic pearls, pickled shallot

SORBET

Hensol Strawberry Gin and Lemonade Sorbet

MAIN

Slow Roasted Beef Brisket

Hensol Castle gin and redcurrant Cumberland sauce, honey and thyme roasted root vegetables, shredded Brussels sprouts sautéed with bacon and almonds, sage brown butter potato rosti

Roast Turkey Filled with Sage and Onion Stuffing

Wrapped with streaky bacon, brown butter potato rosti, sautéed shredded Brussels sprouts, honey and thyme roasted root vegetables, redcurrant and red wine jus

Char-grilled Portobello Stuffed with Sweet Potato and Hazelnut ^{VG}

Spinach and fire roasted pimento, Rosemary roasted new potatoes, steamed Brussels sprouts, maple and thyme roast carrot and parsnip

DESSERT

Espresso Martini Mousse

Coffee infused dark chocolate mousse, vanilla gin foam, cocktail cherry, chocolate espresso beans

Chocolate Truffle Brownie Torte ^{VG}

Hensol Blood Orange Zest Gin & ginger syrup, cocoa nibs

Please note: If dietaries are not pre-booked we cannot guarantee an option will be available on the night.

Party with us

Sat 12th & 19th Dec **£79*** pp

Sat 28th Dec **£75*** pp

Stay with us

@ Hensol Castle

Sat **£159[†]**
per room, bed & breakfast

Denotes: ^{VG} Vegan ^V Vegetarian

*Terms and conditions apply. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance. [†]Based on 2 people sharing a twin/double room, single supplement applies. Dietary requirements and intolerances.



SCAN TO
BOOK



HENSOL CASTLE