



Bluebell Hotel Neath

2 Course £10.95 : 3 Course £14.95

Tuesday to Saturday 12.00pm-3.00pm

Starters

Warm winter vegetables soup
served with crusty bread roll

Salmon & Spinach Terrine

A layered parfait of Kiln roasted and smoked salmon with a creamy spinach middle layer

Tandoor Grilled Chicken

Lightly spiced chicken cubes served with crispy salad & vine tomatoes

Mains

Turkey Ballontine filled with Rosemary & Apricot Stuffing

Lamb Shank

Tender cooked mint glazed lamb shank served with minted gravy

Sea-bass

Skin on boneless seabass fillet with served with white wine sauce.

Vegetable Nut Roast

Pan-fried vegetables with apricot, peanuts, almonds and walnuts topped with creamy goats cheese

Red Cabbage & Apple Roulade (GF)

Red Cabbage and apple sponge filled with Brie, cream cheese, spinach & sweet red onion marmalade.

All mains served with seasonal vegetable and roast potatoes

Dessert

Belgian Chocolate & Black Forest Mountain

Belgian chocolate truffle centred with black cherries on silky chocolate sponge topped with white chocolate snow cap.

Mandarin & Cranberry spiced cheesecake

Traditional Christmas pudding served with custard

If you have any food allergies and require assistance, please discuss with our team before booking or placing your orders.
Please note all our dishes are subject to availability. If a particular dish is unavailable, we may have to offer a suitable substitute.