

AT A GLANCE

Celebrate the festive season in Tir a Môr with unrivalled views over Cardiff Bay and experience a delicious Christmas lunch or dinner with family, friends or colleagues.

DATES

Throughout December, excluding Christmas Day and New Year's Eve.

Parties of 10 or more to pre-order (deposit applies).

PRICES

From £35 per person for a three-course meal



Menu

STARTER

Beetroot cured gravadlax, Welsh honey and mustard dressing, apple and celeriac remoulade

Chicken liver and truffle parfait, toasted brioche orchard fruit chutney

Roasted sweet potato and carrot soup, coriander oil VE GF

MAINS

Sage and leek stuffed turkey paupiette, all the trimmings

Baked fillet of sea bream, sautéed pak choi five spice sauce, crispy squid

Pan-fried cauliflower steak, wilted greens, roasted roots, spiced seed granola, tomato and orange fondue VE

DESSERT

Wild berry cheesecake dome, mulled wine gel, raspberries

Christmas Pudding, Penderyn whisky sauce bitter orange compote

Chocolate rum and raisin torte, crème anglaise maple crunch VE GF

Mini Mince pies

GET IN TOUCH

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A photograph of a festive dining table. In the foreground, a large, dark, round Christmas pudding sits on a white plate, garnished with holly leaves and red berries. To its left, a slice of mince pie is served on a small white plate with a sprig of rosemary. In the background, a white ceramic mug filled with mulled wine and a cinnamon stick is visible. The table is set with a blue napkin, gold cutlery, and a small bowl of bread. The background is dark with warm, bokeh light effects.

Festive dining