

Christmas Menu

2 course £32

3 course £40

Starters

Spiced carrot and lentil soup
Garden focaccia

Smoked duck breast
Beetroot roasted walnuts, clementines

Crispy halloumi
Cranberry chilli jam, bean salad

Mackerel and horseradish parfait
Picked cucumber, toasted sourdough

Mains

Turkey ballotine
Sausage meat stuffing, pomme puree, parsnip, baby carrots, turkey gravy

Black cod fillet
Potato and bacon terrine, spinach wild mushroom sauce

Roast sirloin of beef
Yorkshire pudding, pomme puree, baby carrots, glazed shallots, red wine gravy

Butternut squash caramelized onion, perl wen tart
Dauphinoise, parsnip, baby carrots, red wine reduction

ALL SERVED WITH SAUTEED BRUSSEL SPROUTS WITH BACON
AND CHESTNUTS, ROAST POTATOES, AND CAULIFLOWER CHEESE

Puddings

Christmas sticky toffee pudding
Brandy butterscotch, praline crisp, vanilla ice-cream

Lemon brulee tart
Raspberry sorbet, berry compote

Chocolate orange panna cotta
White chocolate and cardamom blondie

Welsh cheese board
Vegetable crackers, cranberry and onion chutney, mince pies

ALL DISHES ARE COOKED IN AN ENVIRONMENT CONTAINING GLUTEN
AND NUTS. WHILE EVERY EFFORT IS MADE TO AVOID SUCH, WE CANNOT
GUARANTEE DISHES TO BE 100% ALLERGEN FREE.