

*Starters*

Spiced Carrot & Sweet Potato Soup (V) \*  
Served with crusty organic bread

Homemade Game Pie  
With piccalilli

Salt Beef Brisket (GF)  
With smoked paprika aioli & pickled onions

Thai Spiced Prawn Fishcakes  
With sweet chilli sauce

Sun-dried Tomato, Lentil, Spinach & Goats Cheese Filo Parcel (V)  
With herb creme fraiche

*Main Courses*

Roast Glamorgan Turkey \*  
With sage & onion stuffing, pig in blanket & cranberry sauce

Roasted Pheasant Supreme (GF)  
With a pheasant meatball wrapped in savoy cabbage, Dijon mustard sauce

Cured Bacon Chop \*  
With braised red cabbage, a black pudding croquette & apple sauce

Pan-Fried Salmon (GF)  
With sautéed Brussel sprouts, pancetta, thyme & cream

Grilled Cod Fillet \*  
Topped with a crab welsh rarebit, roasted cherry tomatoes & salsa verde

Vegetable Crumble (V)  
Seasonal vegetables in a rich creamy herb sauce, topped with a buttery savoury crumble topping

*All served with a selection of seasonal vegetables, new potatoes & roasties*

*Puddings*

Traditional Christmas Pudding  
Served with Brandy sauce

Chocolate Crème Brulee \*  
With a cherry compote

Pecan & Honeycomb Syllabub (GF)  
With oranges in caramel sauce

Baked Madagascan Vanilla Cheesecake  
With mulled winter fruits

Blackberry & Apple Custard Tart

Selection of Welsh Cheeses  
With apple & tomato chutney, & a selection of biscuits

(GF) Indicates this dish is gluten free  
\* Indicates this dish can be adapted to be gluten free  
(V) Indicates this dish is suitable for vegetarians