

Starters

Spiced Winter Vegetable Soup (V) *

Served with Organic crusty bread

Game Terrine, Wrapped in Serrano Ham *

Cranberry & orange compote & toasted croutes

Deep Fried Smoked Bacon, Black Pudding & Cheese Fritter

Courgette, pear & apple coleslaw

Salmon & Spinach Roulade

Creamy salmon pate encased in a savoury spinach sponge drizzled with beetroot syrup

Baked Red Onion, Fig & Goats Cheese Tartlet (V)

Pickled red onion, watercress & balsamic glaze

Main Courses

Traditional Roasted Turkey *

Sage & onion stuffing, pig in blanket & cranberry sauce

Pan-Roasted Pheasant Supreme Wrapped in Serrano Ham *

Confit apples & shallots, confit leg croquette & red wine jus

Homemade Venison Faggots

Parsnip mash, gravy & parsnip crisps

Pan-Fried Fillet of Sea Bream (GF)

Peas a la francaise & a lemon herb butter

Pan-Fried Mackerel Fillets (GF)

On a beetroot & ruby winter salad

Glamorgan Cheese Sausage Pattie (V)

Chargrilled baby leeks & hollandaise sauce

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

Puddings

Traditional Christmas Pudding

Brandy sauce

Salted Caramel Popcorn Cheesecake

Baked lemon Tart

Raspberry sorbet

Chocolate & Pistachio Layer Cake

Filled with toffee buttercream

Blackberry & Orange Crème Brulee *

Selection of Welsh Cheeses

Apple & tomato chutney, & a selection of biscuits

Freshly brewed coffee & Warm Mince pies to finish

(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