

*Starters*

Spiced Carrot & Red Lentil Soup with Coriander Pesto (Ve) \*

Served with Organic crusty bread

Game Terrine, Wrapped in Serrano Ham \*

Cranberry & orange compote & toasted croutes

Home-Cured Salmon with Whisky & Treacle (Gf)

With pepper chutney & fresh watercress

Smoked Duck Salad (Gf)

With clementine, fennel, rocket & orange marmalade

Baked Beetroot & Goats Cheese Tarte Tatin (V)

With fresh rocket, pickled beetroot & balsamic syrup

*Main Courses*

Traditional Roasted Turkey \*

Sage & onion stuffing, pig in blanket & cranberry sauce

Pan-Roasted Pheasant Supreme Wrapped in Serrano Ham \*

On bubble & squeak with a red wine jus

Slow Braised Belly Pork (Gf)

Roasted onion & thyme sauce

Pan-Fried Salmon Supreme (GF)

With sauteed brussel sprouts & smoked pancetta in a thyme & shallot cream

Pan-Fried Sea Bream Fillet (GF)

On wilted spinach & chorizo, with salsa verde

Gnocchi with Roasted Squash (V)

In a sage cream sauce, topped with roasted pecans & fresh rocket

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

*Puddings*

Traditional Christmas Pudding

Brandy sauce

Baked Vanilla Cheesecake

With macerated fruits

Pecan & Honeycomb Syllabub

With orange in caramel sauce

Dark Chocolate Marquis

With cherry coulis & Amarena cherries

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

(Ve) indicates this dish is suitable for Vegans