

Starters

Roasted Parsnip & Apple Soup (Ve) *

Served with Organic crusty bread

Game Terrine Wrapped in Smoked Bacon *

Served with spiced apple & fig chutney, & croutes

Home-Cured Mulled Wine Spiced Salmon (Gf)

With avocado cream & pickles

Confit Pheasant & Duck Leg Croquettes

Clementine salad & Grand Marnier coulis

Goats Cheese & Beetroot Salad (V) (Gf)

Finished with toasted walnuts & beetroot coulis

Main Courses

Traditional Roasted Turkey *

Sage & onion stuffing, pig in blanket, cranberry sauce

Breast of Local Pheasant En-Croute

With serrano ham, sausage meat & wild mushrooms, blackberry & port jus

Slow Braised Belly Pork *

With breaded black pudding fritter, cider & sage sauce

Roasted Fillet of Salmon (Gf)

With a creamy white wine, cockle & chive sauce

Grilled Fillets of Plaice (Gf)

With toasted almond & caper butter

Homemade Nut-Roast (Ve)

Flavoured with cranberries, a hint of chilli, served with caramelised onion gravy

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

Puddings

Traditional Christmas Pudding

Brandy sauce

Lemon & Treacle Tart

With clotted cream ice cream

Baked Pear, Almond & Cardamom Slice

With vanilla ice cream

Mint Chocolate Panna Cotta

With pistachio crumb & chocolate sauce

Raspberry & Baileys Crème Brulee *

With homemade shortbread

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