



FESTIVE SEASON MENU

Start

Roasted Root Vegetable & Lentil Soup - Flavoured with sun-dried tomato, with organic crusty bread (Ve) *

Crab & Prawn Croquette - On celeriac purée

Home-Cured Spiced Mulled Wine Salmon - Pickles & buttered brown bread *

Deep-Fried Cauliflower Fritters - Snowdonia cheddar cheese sauce (V)

Game Terrine Wrapped in Serrano Ham - Seasonal chutney & toasted croutes *

Salted & Sliced Beef Brisket - Served chilled, with smoked paprika aioli, rocket & parmesan (Gf)

Main

Roasted Breast of Welsh Reared Turkey- Sage & onion stuffing, pig in blanket, cranberry sauce & turkey gravy *

Local Pheasant Breast on Croute - Wrapped in Parma ham, stuffed with pork & sage, with a forest mushroom & red wine sauce

Pan-Fried Fillets of Bream - With a white wine, prawn & dill sauce

Sirloin of Beef - Pink peppercorn & brandy cream sauce (Served medium-rare unless specified)

Chestnut Mushroom, Parsnip & Cranberry Festive Roast, With a Hint of Chilli (Ve)
Thyme & onion gravy

Roasted Supreme of Salmon - With a rosemary & pomegranate glaze (Gf)

Beetroot, Brie & Squash Tart - With a touch of truffle & beetroot coulis (V) (Gf)

Pudding

Traditional Christmas Pudding - Brandy sauce

Pumpkin Spiced Crème Brûlée - Shortbread biscuit *

Black Forest Trifle - Kirsch-soaked chocolate sponge, black cherries, chocolate custard & Chantilly cream

Baked Passionfruit & Mandarin Cheesecake - Passion fruit coulis (Gf)

We also have a cherry & chocolate cheesecake option for our Vegan/gluten free guests

Sticky Date & Stem Ginger Pudding - Vanilla ice cream & toffee sauce

Selection of Welsh Cheeses - Apple & chilli chutney, savoury biscuits

Freshly brewed coffee & Warm Mince pies to finish

EVENING THREE COURSE £39 LUNCH THREE COURSE £35