



The Festive Menu

Cream of leek and potato soup

Crème fraîche. sourdough croutons

Thai fishcakes

Asian slaw, red chilli jam

Confit chicken and fennel terrine

Festive chutney

Garlic creamed mushroom

Saute mushrooms with shallot, garlic creme fraiche and sourdough bruschetta



Roast Welsh turkey

Sausage meat stuffing, pigs in blankets, cranberry sauce, duck fat roast potatoes, gravy

Breast of Local boneless Pheasant

Confit leg stuffing, wrapped in bacon with braised red cabbage and game jus

Hake steak

With a lemon and herb butter sauce

Parsnip tarte Tatin

Red onion and port gravy

Sirloin steak with bearnaise sauce (£10 supplement

(cooked medium or well)



Black forest gâteau

Fresh whipped cream and brandied cherries

Lemon meringue roulade

limoncello syrup

Aged Christmas Pudding

Brandy sauce

Festive ice cream sundae



Festive Menu: Booking only: Lunch & Evening

Lunch two course £25 | three course £30 Evening two course £30 | three course £37