



Festive Lunch & Evening Menu

CREAM OF LEEK & POTATO SOUP

Crème fraîche, sourdough croutons

CHICKEN LIVER AND BRANDY PARFAIT

Spiced plum chutney, toasted brioche

GOAT'S CHEESE TERRINE

Goat's cheese, truffle oil & leek terrine, pickled walnuts, herb oil

KING PRAWN & SPINACH THERMIDOR

Gremolata crumb topping



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

CRISPY SKIN CIDER BRAISED PORK BELLY

Fondant Potato, cavolo nero, homemade Bramley apple sauce, red wine jus

GRILLED BONELESS FILLET OF SALMON

Chive mash, samphire, mange tout & lemon beurre blanc

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON

Winter greens, red wine sauce



TRIO OF DESSERTS

White Chocolate Cheese cake, Lemon Tart,
Meringue and boozy winter fruits

AGED CHRISTMAS PUDDING

Brandy Cream Sauce

WELSH CHEESE BOARD

Perl Las, Caerphilly, Perl Wen,

