



Festive Lunch & Evening Menu

CURRIED PARSNIP SOUP

Crisp Parsnips, Crème Fraîche & Curry Oil

GRILLED WELSH GOAT'S CHEESE

Confit Leeks, Toasted Crouton, Chicory & Red Wine Dressing

SMOKED MACKEREL & DILL PÂTÉ

Pickled Cucumber & Toasted Sourdough

CREAMY GARLIC & THYME MUSHROOMS

Parmesan & Dressed Rocket



ROAST WELSH TURKEY

Sausage meat stuffing, pigs in blankets, cranberry sauce, roasted roots, seasonal greens, cauliflower cheese, proper roast potatoes, gravy

BREAST OF LOCAL BONELESS PHEASANT

Confit Leg Stuffing, Smoked Bacon, Braised Red Cabbage, Dauphinoise Potato & Game Jus

PAN-ROASTED BONELESS FILLET OF SALMON

Spring Onion & Chive Mash, Winter Greens & Tarragon Hollandaise

PETERSTONE FESTIVE NUT ROAST

Roast Potatoes, Seasonal Vegetables, Cranberry Sauce & Rich Vegetarian Gravy



AGED CHRISTMAS PUDDING

Brandy Cream Sauce

ESPRESSO & MARSALA TIRAMISU

Mascarpone Cream & Dark Chocolate

CRANBERRY & ORANGE PAVLOVA

Vanilla Chantilly

SALTED CARAMEL CHEESECAKE

Spiced Plum Compote & Gingerbread Crumb

