



Christmas Menu

STARTERS

Winter vegetable and thyme soup, crusty bread, Welsh salted butter (Vegan on request)

Venison and cranberry terrine, red onion chutney, oatcakes

Golden crumb camembert rounds, hot honey drizzle, sourdough (v)

Locally sourced trout pate, pickled cucumber, oatcakes



MAINS



Roast turkey stuffed parcel, garlic and thyme roasted Hasselback potatoes, pigs in blankets, seasonal veg, rich turkey gravy (gf)

Parsley and lemon crusted salmon fillet, roasted garlic and thyme Hasselback potatoes, hollandaise sauce, seasonal veg (gf on request)

Rich locally sourced venison, juniper and port pie, root vegetable mash, seasonal veg

Butternut squash and caramelised onion tart, garlic and thyme roasted hasselback potatoes, seasonal veg (vegan)

Locally sourced pork belly slowly braised in cider, apple and mustard, with garlic and thyme roasted hasselback potatoes, seasonal veg,

DESSERTS

Traditional Christmas pudding, brandy cream

Individual chocolate orange cheesecake

Pears poached in spiced red wine, cinnamon crumble, Welsh vanilla ice cream

Stem ginger sponge pudding, rich vanilla custard



Available November & December

Booking and pre-ordering required – Groups of 6+
Lunchtime Wednesday-Saturday 12 -3pm, Every Evening 6-9pm

2 Courses - £29.50 / 3 Courses - £35.00