



Lets feast

Christmas Fayre Menu

Two courses £34.50 Three courses £42.50



TO START

Hot smoked salmon, watercress, new potatoes and parmesan salad
Potted Welsh beef, onion gravy, mini onion loaf, Welsh salted butter
Creamy winter veg soup, mini seeded loaf, Welsh salted butter
Creamy burrata, caramelised cherry tomato, basil pesto oil, toasted sourdough

THE MAIN EVENT

Succulent roast turkey stuffed parcel, garlic and thyme roasted hasselback potatoes, pigs in blankets, rich turkey gravy
Blade of beef, beef and blue cheese bonbon, parsnip puree, garlic and thyme hasselback potatoes, bonemarrow jus
Poached cod loin, saffron sauce, creamy mash, garlic and brown shrimp butter, herb crumb
Leek, potato and white onion tart, garlic and thyme hasselback potatoes, leek and truffle veloutte, sage crisp

All of the above are served with
Spiced red cabbage, roasted carrots, tenderstem broccoli and brussel sprouts

HOMEMADE DESSERTS

Traditional Christmas pudding with brandy cream
Black forest brownie, kirsch syrup, macerated cherries, white chocolate ice cream
Raspberry and prosecco delice, raspberry sorbet
Apple and mincemeat crumble, vanilla custard

Prices include tea or coffee and homemade mince pies to finish

Please inform a member of staff of any food allergies or intollerances when ordering

