

Festive Set Menu

2 COURSES - £19.95

3 COURSES - £24.95



- STARTERS -

Roasted Sweet Potato, Chilli & Rosemary Soup

Baked welsh cheese & garlic bruschetta

Salad of Fresh Crab, Crayfish & King Prawns

Piquant Mari Rose dressing, apple, celery, confit lemon, brown bread croutons

(V) Baked Fig, Honey, Pine Nuts & Goat's Cheese Tart

Bitter leaf salad, toasted seeds, mulled wine syrup

Chicken & Duck Liver Parfait

Salad of red onion, stilton & pickled walnut, Cumberland gel, toasted sourdough, red onion chutney

- MAIN COURSE -

All mains are served with a selection of fresh seasonal vegetables, cauliflower cheese & new potatoes

Roasted Breast of Pembrokeshire Turkey

Rillette of leg wrapped in pancetta, crisp duck fat roasted potatoes, traditional seasoning & chipolatas

Slow Cooked Featherblade of Welsh Beef

Pomme purée, bourguignon sauce

Pan Fried West Coast Hake

Puy lentils, crisp crab arancini, caper butter sauce

(V) Roasted Butternut Squash Wellington

Butternut squash, celeriac, carrot, red onion & Perl Lâs cheese in crisp puff pasty, parmesan velouté

- DESSERTS -

Traditional Christmas Pudding

Brandy sauce, brandy snap, rum & raisin ice cream

Triple Chocolate Terrine

Chocolate crackle, clementine salad, orange ripple ice cream

Spiced Sticky Toffee Pudding

Honeycomb ice cream, butterscotch sauce, cinnamon tuile

Lemon & Raspberry Cheesecake

Lemon curd Eton mess, white chocolate ice cream, raspberry sherbet

If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.