

Festive Set Menu

2 COURSES - £21.50

3 COURSES - £26.50

- STARTERS -

(V) ROASTED TOMATO & RED PEPPER SOUP

Spaghetti root vegetables, smoked Caerphilly cheese & leek bon bon

DRESSED TIGER PRAWNS & BRIXHAM CRAB

Fennel pannacotta, bisque mayonnaise, compressed apple, fennel seed cracker

BAKED VENISON 'ROOTATOUILLE' TART

Pickled blackberries, parsnip ice cream, Balsamic gel

(VO) HONEY ROAST FIGS, PERL LÂS & CARMARTHENSHIRE

Watermelon & poppy seed pearls, pickled pear, Brioche croutons

- MAINS -

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

ROASTED BREAST OF PEMBROKESHIRE TURKEY

Homemade seasoning, chipolatas, roast potatoes, pan gravy

ROAST SIRLOIN OF WELSH BEEF

Smoked horseradish & parsley mash, confit shallots, red wine jus

PAUPIETTE OF SMOKED SALMON & LEMON SOLE

White chocolate & laverbread risotto, monkfish scampi

(V) WILD MUSHROOM, SPINACH & POLENTA CAKES

Roasted vegetables, goat's cheese crumble, Madeira & honey sauce

- DESSERTS -

MULLED WINE POACHED WINTER FRUITS

Sabayon glaze, liquorice ice cream, pikelets

BARA BRITH

Banana & pecan nut bread & butter pudding, vanilla anglaise, vanilla ice cream

SPICED CHOCOLATE CREAM

Orange sorbet, clementine salad, caramel crisped rice, honeycomb

TRADITIONAL CHRISTMAS PUDDING

Orange & ginger butter, brandy sauce

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.