

Festive Set Menu

2 COURSES - £26.50

3 COURSES - £31.50

- STARTERS -

(V) CURRIED LENTIL, PARSNIP & APPLE SOUP

yoghurt, fresh bread, welsh salted butter

SMOKED DUCK BREAST, CHORIZO & POMEGRANATE RISOTTO

parmesan shavings, chilli oil, seeds

SMOKED SALMON MOUSSE

crevettes, crème fraîche, lime, dill, pickled cucumber, wasabi fusion

(V) SALT BAKED BEETROOT, FIG, RED ONION & GOAT'S CHEESE TART

pickled walnuts, balsamic syrup

- MAINS -

TRADITIONAL ROASTED BREAST OF PEMBROKESHIRE TURKEY

chestnut stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables, cauliflower cheese, pan gravy

DAUBE OF WELSH BEEF

blue cheese croquette, roasted seasonal vegetables, dauphinoise potatoes, red wine jus

FILLET OF FRESH CORNISH HAKE

leek, bacon & hazelnut cannelloni, pomme purée, parsley sauce

(V) HASSELBACK BUTTERNUT SQUASH

wild mushrooms, chestnuts, pomegranate, parmentier potatoes, maple syrup

- DESSERTS -

CHOCOLATE, CHERRY, PISTACHIO & HONEYCOMB PARFAIT

vanilla ice cream

SPICED POACHED PEAR

hot chocolate sauce, ginger crumble, vanilla ice cream

CHOCOLATE GANACHE

pistachio nut parfait, chocolate soil, hazelnut brittle

TRADITIONAL CHRISTMAS PUDDING

brandy sauce, rum & raisin ice cream

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.