

Festive Menu 2023



- TO START -

(v) BUTTERNUT SQUASH VELOUTÉ
pumpkin seed pesto | warmed bread (d, g, n)

PRESSED CONFIT DUCK LEG

date purée | roast Jerusalem artichoke | pickled cranberries (su)

(v) SALT BAKED PARSNIP

hung sage yoghurt | pomegranate | spiced parsnip crisps (d, g)

POTTED CRAB

smoked paprika butter | fennel & apple salad | crisp toast (d, g, cr)

- TO FOLLOW -

STUFFED ROASTED PEMBROKESHIRE TURKEY BALLOTINE

pigs in blankets | duck fat roasties | sprouts & chestnuts | rainbow carrots | pan jus (d, g, n)

SLOW BRAISED WELSH BEEF FEATHERBLADE

caramelised onion mash | roasted celeriac | buttered kale | smoked bacon sauce (d, su)

SMOKED SALMON & LAVERBREAD RISOTTO

crispy leeks (d, f, su)

(v) SWEET POTATO, CHESTNUT & MUSHROOM WELLINGTON

caramelised onion mash | sautéed sprouts | rainbow carrots (d, g)

- TO FINISH -

CHOCOLATE GANACHE

orange sorbet | orange gel | chocolate orange tuile (d, g, e)

HONEY PANNA COTTA

mulled wine sorbet | nut granola | caramelised figs (d, e, n, su)

FINEST WELSH CHEESES

artisan crackers | port marinated grapes (d, g, su, c)

TRADITIONAL CHRISTMAS PUDDING

brandy crème anglaise (d, g, e, n)

COFFEE & PETIT FOURS

TWO COURSES - £30

THREE COURSES - £36

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.