

Christmas day menu 2020

£69.99 for 4 courses

£35.00 for under 10's

Starters

Cream of honey roasted parsnip and apple soup, topped with parsnip crisps, warm artisan roll GFA

Smoked salmon, avocado and red peppercorn roulade, side of fennel and carrot relish GF

Sun blushed tomato and herb savoury cheesecake, side of pine nut and red chard salad

Duck and pork terrine, cranberries and pistachios, homemade red onion chutney, toasted brioche GFA

Mains

Pembrokeshire roast turkey, pork, sage & onion stuffing ,roast winter vegetables, served with all the traditional accompaniments, and homemade rich festive gravy GFA

Slow roasted Topside of beef, crispy roasted potatoes, winter vegetables, celeriac leek and blue cheese gratin, Yorkshire pudding and red wine jus

Pan fried cod loin on a bed of chickpea, chorizo and bok choy stew GF

Butternut squash roast, stuffed with mushrooms, spinach, and pine nut risotto, drizzled with a cranberry red wine sauceGF

Desserts

Traditional Christmas pudding with vanilla brandy sauce GFA

Orange and gingerbread cheesecake orange ripple ice cream drizzled with chocolate sauce

Black forest compote and triple chocolate mousse GF

Sticky Bramley apple pudding cake, caramel sauce, vanilla ice cream GF

Welsh selection of cheeses, fig pear and cardamom chutney, grapes, celery, and artisan rustic crackers GFA

Followed by Mince pies and coffee