

Festive menu 2020

Starters

Roast butternut squash and sage soup, topped with crispy caramelised red onion, served with warm artisan roll GFA

Wild mushroom and risotto croquettes with a side of red pepper pesto and rocket salad GF

Sticky chipolata sausages, red onion jam and melted brie

Cajun, Hot Smoked salmon, and prawn cocktail baby gem lettuce cups GF

Chicken liver and cider pate , served with toasted brioche homemade spiced apple chutney GFA

Mains

Pembrokeshire roast turkey served with all the traditional trimmings, roast winter vegetables, rich homemade festive gravy GFA

Slow roast Pork shoulder wrapped in Parma ham, herb and garlic crispy roast new potatoes, apple puree, wholegrain mustard and Somersby cider sauce GFA

Nut roast, glazed with cranberries, roasted potatoes, winter vegetables, homemade vegetarian gravy VG

Roast sea trout coated with a herb and parmesan crust, new potatoes and petit pois cake, drizzled with a creamy lemon and saffron sauce

Slow roasted Top side of beef, garlic mash, buttered greens, roast balsamic shallots and parsnip crisps drizzled with red wine jus

Desserts

Traditional Christmas pudding, vanilla brandy sauce GFA

Cinnamon apple strudel, vanilla ice cream

Strawberry cheesecake, strawberry, and lime coulis

Festive white chocolate rocky road, cranberries, pistachio nuts topped with mini marshmallows GF

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

1 Course £13.99 - 2 Courses £17.99 - 3 courses £21.99

12 noon – 5.00pm Monday to Saturday, Sunday 12 noon – 8.00pm

1 Course £17.99 - 2 Courses £20.99 - 3 Courses £23.99

5.00pm – 9.00pm Monday – Saturday