

CATCH MENU

for the festivities

December 1st - 24th 2017

2 courses £19 / 3 courses £24

TO START | I DDECHRAU

Prawn croquettes, marie rose dip, iceberg lettuce
Pressed ham hock, roast balsamic onion salad, poppy seed toast
Whipped goats cheese, beetroot and candied walnut salad
Roasted butternut squash and parmesan soup, sage, sourdough bread
Potted smoked and flaked salmon, citrus salad, melba toast

MAINS | PRIF GYRSIAU

Turkey ballontine wrapped in streak bacon, sage stuffing, roast potatoes, proper turkey gravy
Braised beef feather steak, bacon bubble and squeak, thyme gravy
Roasted salmon fillet, lemon and pea risotto cake, basil pesto
Baked smoked haddock kiev, creamy mash, spinach
Roasted beetroot bourguignon, boulangere potatoes, garlic crumble
(all main courses served with fresh vegetables and new potatoes)

DESSERTS | PWDIN

Warm mince pie stuffed crepes, crème fraiche
Roasted banana crème brûlée, lemon biscotti
Chocolate orange mousse, ginger honeycomb, chocolate crumb
Sticky date and fig pudding, butterscotch sauce, vanilla ice cream, praline
Welsh rarebit, tomato and bacon jam, cornichons

Please inform us if you have any food allergies or intolerances,
with prior notice we can adapt dishes to suit your needs