

CATCH MENU

for the festivities

December 1st - 24th 2018

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 tomato, red pepper and cumin soup, sourdough bread
Potted smoked and flaked salmon, rocket salad, melba toast



MAINS | PRIF GYRSIAU

Turkey ballontine wrapped in streaky bacon, sausage 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, fine beans
Roasted beetroot bourguignon, boulangere potatoes, garlic crumble
(all main courses served with fresh vegetables and new potatoes)



DESSERTS | PWDIN

Warm mince pie stuffed crepes, Macsarpone ice cream
Roasted banana crème brûlée, pistachio biscotti
Chocolate orange mousse, ginger honeycomb, chocolate crumb
Sticky date and fig pudding, butterscotch sauce, vanilla ice cream
Patagonia black cake, Môn Las cheese, Felin honey



Also, a 2 course festive lunch for just £16.00 (prior to 2:30pm)

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