

Festive Christmas Lunch & Dinner Menu 2021

Starters

Parsnip & Honey Soup, Parsnip & Apple Crisps

Crispy Duck Leg, Leek & Cheddar Cheese Rosti, Celeriac Remoulade, Balsamic Glaze

Chicken Liver Pate, Toasted Brioche, Red Onion & Cranberry Marmalade

Warm Smoked Salmon, Sautéed New Potatoes, Watercress & Orange Salad

Confit Bacon, Buttered Spinach, Soft Poached Egg, Toasted Welsh Muffin, Hollandaise Sauce

Goats Cheese Bon Bons, Baby Ratatouille, Caramelized Onions, Rocket, Basil Pesto

Main Courses

*Traditional Roast Turkey, Chestnut Stuffing, Bread Sauce,
Chipolata Sausage, Roast Potatoes, Roast Gravy*

*Slow Cooked Shoulder of Welsh Lamb, Creamed Cabbage,
Garlic & Parsley Mash, Glazed Carrot, Red Wine Jus*

*Crispy Pork Belly, Lyonnaise Potato, Buttered Leeks, Carrot Puree,
Pork Quaver, Wild Mushroom & Madeira Cream*

*'Beef Cheek Bourginion' Creamy Mash, Braised Shallots, Button Mushrooms, Bacon Lardons,
Red Wine Sauce*

*Herb Crusted Cod, Buttered Samphire, Crushed New Potatoes, Baby Vegetables,
Saffron & Champagne Cream Sauce*

*Spinach, Caramelised Red Onion & Pearl Wen Wellington, Savoy Cabbage Casserole, Carrot Puree, Confit
Potatoes, Port Wine Gravy*

All Main Courses Served With a Selection Of Fresh Vegetables

Desserts

Traditional Christmas Pudding, Brandy Cream Sauce, Roast Plum

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

White Chocolate & Raspberry Mousse, Dark Chocolate Sorbet, Pistachio Tuile

Cinnamon Crème Brule, Macerated Strawberries, Mandarin Sorbet, Homemade Shortbread

Banana Cheesecake, Caramelised Banana, Toffee Popcorn, Miso Caramel, Rum & Raisin Ice Cream

2 Courses - £19.95 & 3 Courses - £25.95 (Lunchtimes Excluding Sundays)

2 Courses - £25.95 & 3 Courses £30.95 (Evenings Excluding Sundays)

Available 1st -24th December