



New Year's Day

£ 45 3 Courses

Starters

Soup Of The Day, Golden Croutons

Confit Streaky Bacon, Caramelized Onion Duchess, Fried Pullet Egg, Wholegrain Mustard Dressing

Creamy Garlic Mushrooms In A White Wine Sauce, Toasted Focaccia, Parmesan Snow, Truffle Oil

Chicken Liver Pate, Cramberry Compote, Pistachio & Thyme Granola, Focaccia Crisp

Mixed Seafood & Mascarpone Risotto, Dressed Rocket, Aged Balsamic

Pulled Pork Wrapped In Parma Ham, Homemade Black Pudding, Hash Brown, Celeriac Remoulade, Apple Puree

Dynamite King Prawns, Vermicelli Noodles Salad, Masala Mayo, Fresh Coriander

Main Courses

Extra Mature Rump Cap Of Beef

Yorkshire Pudding, Roast Potatoes, Honey Roasted Parsnip, Traditional Gravy

Roasted Breast Of Chicken, Cranberry & Chestnut Stuffing, Bread Sauce,
Pig In Blanket, Roast Potatoes, Traditional Gravy

Roasted Loin Of Pork, Lyonnaise Potatoes, Pancetta Leeks, Tenderstem Broccoli
Smoked Bacon & Dijon Mustard Sauce

Slow Cooked Welsh Lamb Shoulder, Savoy Cabbage Casserole, Garlic & Parsley Mash,
Glazed Carrot, Red Wine Jus

Herb Crusted Fish Of The Day, Crab Crushed Potato, Wilted Greens, Baby Vegetables, Seafood Veloute

Wild Mushroom & Truffle Risotto, Parmesan Shavings, Balsamic Glaze

All Main Courses Served With A Selection Of Fresh Vegetables

Desserts

Chocolate Brownie, Warm Chocolate Sauce, Raspberry Sorbet

Aberfalls Cream Liquor Crème Brûlée, Glazed Clementines, Ginger Snap Biscuits

Dark Chocolate & Baileys Cheesecake, Cappuccino Semifreddo, Hazelnut Praline

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Ice Cream

Vanilla Panacotta, Mini Tiramisu, Ferrero Rocher Semi Freddo

Trio Of Ice Creams & Sorbet

A Selection Of Welsh Cheese & Biscuits
(£2.95 Supplement)

Please advise a member of staff if you have any allergies, as some dishes might contain ingredients not listed on the menu. All our food is fresh and prepared to order.