

Christmas Menu A 2024

Spiced parsnip and swede soup

Chicken liver and brandy paté with winter spiced chutney, truffle butter and warm toast

Chilled Galia melon with mixed fruits and coulis

Traditional roast turkey with pigs in blankets, sage and onion stuffing, roast potatoes, cranberry sauce and roasting gravy

Pan seared fillet of salmon with dill potato cake, braised fennel, confit tomato and spinach velouté

Spiced nut roast with honey roast parsnips, roast potatoes, sage and onion stuffing and vegetable gravy

All served with selection of vegetables

Traditional Christmas pudding with brandy sauce and redcurrant compote

Chocolate and Bailey's cheesecake with candied orange and pecan crumble

Welsh cheese and biscuits

Please speak to a member of staff if you have any food allergies or intolerances

3 courses - £38

2 courses - £34