

STARTERS

- Winter Vegetable and Barley Broth cheese croute, crusty bread
-
Coquille St Jacques Queen Scallops topped with mushrooms, shallots, gruyere cheese
-
Slow Cooked Duck Leg braised red cabbage, orange sauce
-
Grilled Portobello Mushrooms stuffed with baby spinach, topped with goats cheese
-
Crispy Prosciutto wrapped asparagus drizzled with hollandaise sauce

MAINS

- Roast Turkey sage and onion stuffing, pigs in blankets, roast potatoes,
honey roasted parsnip, seasonal vegetables, red wine gravy
-
Grilled Halibut Fillet orange vinaigrette, new potatoes, grilled beef tomato, asparagus
-
Beef Wellington creamy mash, mushroom sauce, carrots, buttered sprouts
-
Pork Medallions apple cider gravy, spring onion and bacon mash, green beans
-
Rack of Lamb creamy mash, buttered green vegetables and port wine jus
-
Wild Mushroom and Asparagus Risotto Parmesan shavings

DESSERTS

- Christmas Pudding brandy sauce
-
Mascarpone and Lime Cheesecake
-
Selection of Welsh Cheeses & Biscuits
-
Rum & Raisin Panna Cotta
-
Mulled Wine Trifle

CHRISTMAS DAY

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Adults £65.00 pp
Children £30.00 pp

*£20 non-refundable deposit per person at the time of booking. Full payment and pre-order required by 1st December.
Children's prices are valid for children 12 years and under.*