



Christmas Party Menu 2021

*Available from Thursday 25th November to 30th December for any party size
(Not available on Christmas Day)*

Game Terrine with Cranberries and Pistachios

Crunchy Winter Salad and Toasted Sourdough (G, GFO, TN, Sul)

Smoked Salmon with Beetroot

Vodka, Horseradish and Crème Fraiche Dressing (D, Sul)

Parsnip and Maple Soup

Crusty Bread and Welsh Butter or Vegan Alternative (V Cel, G, GFO)*

Pear and Perl Las Salad

Granary Bread and Welsh Butter (V, D, G, GFO)

Succulent Turkey Breast Fillet,

*Wrapped in Parma Ham with Sage, Onion and Apple Stuffing, Crispy Roast Potatoes,
Pigs in Blankets, Seasonal Vegetables and Rich Sherry Gravy (G, GFO, DF)*

Confit Brisket of Beef

Horseradish Mash, Yorkshire Pudding, Roasted Root Vegetables and Gravy (D, G, GFO, Sul)

Luxury Smoked Fish Pie

Our own Smoked Salmon, Haddock and Trout Topped with Cauliflower Cheese Mash (D)

Beetroot, Mushroom, and Cranberry Wellington

Crispy Roast Potatoes, Seasonal Vegetables and Red Wine Jus (V, Cel, Sul,)*

Raspberry and Prosecco Trifle (G, D, Sul)

Chocolate and Amaretto Mousse with Pistachio Crumb (G, GFO, D, TN)

Christmas Pudding with Brandy Sauce (G, GFO, Sul, D, TN)

Mulled Wine Poached Pear with a Mixed Berry Sorbet (V, Sul)*

Selection of Welsh Cheeses with Biscuits (£1.50 extra) (Sul, G, GFO, D)

2 Courses £25.00, 3 Courses £30.00

Allergens: Gluten (G), Crustaceans (CR), Celery (Cel), Dairy (D), Eggs (E), Lupin (L),
Molluscs (Moll), Mustard (M), Nuts (Tree Nuts) (TN), Peanuts (P), Soya (S), Sesame (Ses)
Sulphur Dioxide (Sul) Gluten Free Option (GFO), Vege (V), Vegan (V*)



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