



FESTIVE MENU

TO START

ROASTED BUTTERNUT SQUASH SOUP (VE)
WITH A HINT OF GINGER AND HONEY

PRAWN & SMOKED SALMON COCKTAIL
SERVED WITH BABY GEM LETTUCE, MARIE ROSE SAUCE AND WHOLE MEAL BREAD.

CHICKEN LIVER AND MIXED HERB PARFAIT
SERVED WITH TOASTED BRIOCHE AND CHUTNEY

ROASTED BEETROOT AND GOATS CHEESE SALAD (GF)
GARNISHED WITH PESTO HERB DRESSING

THE MAIN EVENT

PAUPIETTE OF ROASTED TURKEY, STUFFED WITH CRANBERRY AND PORK STUFFING AND WRAPPED WITH STREAKY BACON. (GF)

ROASTED WELSH TOPSIDE OF BEEF WITH A GIANT YORKSHIRE PUDDING.

NUT ROAST (VE)

ALL SERVED WITH SPROUTS, CARROTS, ROASTED HONEY GLAZED PARSNIPS, BROCCOLI, ROAST POTATOES, STUFFING & PIGS IN BLANKETS

HONEY AND GARLIC GLAZED SALMON FILLET SERVED WITH CRUSHED NEW POTATOES AND CREAMED LEEKS.

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

CARAMEL APPLE TART (GF,VE)
SERVED WITH BLACKBERRY JELLY AND CARAMEL APPLE SORBET

CHOCOLATE & ESPRESSO GATEAU
SERVED WITH PISTACHIO TUILE AND PISTACHIO ICE CREAM

SELECTION OF WELSH CHEESE & BISCUITS



A THREE COURSE MEAL OF JOY - £35.00 PER PERSON

1ST DECEMBER TO 23RD DECEMBER