

Christmas Party Menu

2 Courses - £21, 3 courses £27

Food allergy? Before placing your order please inform a member of staff if a person has a food allergy

Starters

Parsnip & chilli soup (V)

Fresh Galia melon pearls & prosecco strawberry sorbet, finished with seasonal fruit (V)

Creamy garlic mushrooms, melting mozzarella & garlic bread (V)

Smooth chicken liver pate, chutney & toast

Caws Cenarth cheddar, chive & Welsh ale pate with chutney & toast (V)

Lightly grilled goats cheese on a warm potato cake, red onion marmalade (V)

Cold fish plate - prawns, crayfish, hot smoked salmon & crab claw meat with a Marie Rose sauce

Main Courses

Roast turkey breast served with roast potatoes, pig in blanket, stuffing & gravy

Peppercorn beef- slow braised top rump pieces in a creamy peppercorn & mushroom sauce

Carved Welsh lamb rump in a rich gravy

Pan fried pork fillet medallions with a honey & mustard sauce

Baked salmon fillet with a prawn & crayfish white wine cream sauce

Vegetarian choices – 2 courses £17

Chestnut mushroom & leek tart with a white wine & shallot, cream sauce, topped with Welsh rarebit

Moroccan vegetable tagine, sweet potato & chickpeas with roasted vegetables in a spiced tomato sauce, served with sweet potato fries

Desserts

Christmas pudding with a brandy sauce

Lotus Biscoff cheesecake

Eton mess – crushed meringue pieces, seasonal fruit, freshly whipped cream, raspberry coulis

Milk chocolate & salted caramel tart

Hot sticky toffee pudding with toffee sauce

*All desserts are served with vanilla ice cream