



FESTIVE MENU

£30 2 courses £33 3 courses

includes one complimentary filter coffee or tea, and a mince pie

STARTERS

Roast butternut squash soup (V)
paprika cream, croutons

Duck & orange pate on toasted focaccia
tomato chutney

Smoked haddock, spring onion & cheese croquette
chimichurri mayo

MAINS

Traditional roasted turkey
sage & onion stuffing, pigs in blankets, roasted potatoes, winter greens, rich red wine jus

Salmon & prawn risotto
steamed fillet of salmon, white wine & chive veloute

Baked red onion & goat's cheese flan (V)
dressed salad leaves, pesto

DESSERTS

Traditional Christmas pudding (V)
brandy custard

Baked passionfruit meringue tart (V)
raspberry coulis

Dark chocolate & Cointreau roulade (V)
cherry compote

ADD ARTISAN CHEESE TO YOUR CHRISTMAS FEAST

Welsh cheeseboard | 4.50

Perl wen, Perl las, Black Bomber, onion chutney, olives, cheese biscuits

Gluten-free options are available. For allergen information, please ask a member of staff or refer to a menu. We store, produce and display food and drink where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen-free (including vegan). All items cooked in our fryers, including those without meat, share the same oil. This oil may contain traces of meat products and other major allergens due to shared preparation and cooking equipment.

The calorie information is per portion. Adults need around 2000 kcal per day.

(V) Vegetarian (VE) Vegan (GF) Gluten Free