

Christmas Day

Christmas day menu 2018 -12:30

Mulled wine

Amuse bouche

Beetroot & orange soup..... **GF DF**

or

Spicy curried apple soup..... **V GF**

To start

Goats cheese mousse, pear, candied pecans

Or

Confit duck leg on a bed of creamed savoy, pancetta, pinenuts

Fish course

Trio of smoked fish, water cress, crème fraiche **GF**

Sorbet

Kir royal **GF DF**

Mains

Butter roast Pembrokeshire turkey, confit leg, sage & onion stuffing wrapped in bacon, turkey gravy

or

Roast sirloin of welsh beef, sautéed savoy & pancetta, creamed celeriac puree, red wine jus **GF**

or

Greek vegetable croustade with feta **VE**

Dessert

Lemon & ginger syllabub **GF**

or

Christmas pudding, rum sauce **V**

(**DF & VE** puddings fruit platter or sorbets)

Cheese table

Selection of welsh & continental cheeses, pickles, cheese biscuits

coffee, tea, homemade fudge

(menu subject to change)

Up to 3 adults £80.00 per head (includes £5 service charge)
groups of 4 or more adults £74.50 per head (includes £5 service charge)
children 12 & under £29.50 per head

GF = Gluten Free

DF + Dairy Free

VE = Vegan