



**Winter Lunch Menu 2018**  
**Monday-Saturday**  
**5th November -22<sup>nd</sup> December**  
**12-2pm**

**To start**

Cream of vegetable soup, rustic croutons **V GF DF VE**

or

pork & duck terrine, spicy onion chutney **GF**

or

salmon mousse, prawn cocktail garnish **GF**

**Mains**

butter roast Pembrokeshire turkey, confit leg, stuffing wrapped in bacon, turkey gravy **GF DF**

or

slow cooked welsh beef, Yorkshire pudding, red wine gravy **GF DF**

or

winter vegetable nut roast wellington **GF DF VE**

**Desserts**

Christmas pudding, rum sauce **V**

or

orange cinnamon cheesecake, chocolate sauce, ginger biscotti **V GF**

(**DF + VE** puddings only fruit platter or sorbets)

*(menu subject to change)*

**2 courses £15.50**

**3 courses £19.50**

Items marked with the following symbols can be adapted

**V = vegetarian**

**GF = gluten free**

**DF = dairy free**

**VE = vegan**