

£33pp | Fridays & Saturdays in December

Christmas Evenings

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Mulled wine on arrival

STARTERS

Spiced onion broth, rarebit crouton, crispy onions

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Duck & chicken terrine, toasted sourdough, plum chutney

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Watercress & chestnut risotto, shaved truffle

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Smoked chicken Caesar salad

MAIN COURSE

Butter roast Pembrokeshire turkey breast, pork & chestnut stuffing, pigs in blankets, cranberry sauce and gravy

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Preseli dexter beef brisket, carrot puree, Yorkshire pudding, red wine sauce

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Preseli lamb shoulder, carrot puree, pumpkin seed dukkah

All the above served with roast potatoes, mashed potatoes and seasonal vegetables

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Butternut squash, leek & Perl wen tart with caramelised onion puree, watercress

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Herb crusted fillet, bubble & squeak cake, seafood sauce

Christmas Evenings

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DESSERT

Christmas pudding with brandy butter, Barti ddu rum & raisin ice-cream

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Mulled winter berry iced parfait, berry gel

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Chocolate delice, orange sorbet, hazelnut brittle

£33pp (Menus subject to change)

The evening will open at 6pm with the dinner served at 7pm – regulations dictate that the venue is closed by 10.20pm.

All social distancing requirements will be in place, as per current guidelines.

Currently a maximum of 4 per table all in the same household bubble.

Masks required to enter the hotel and in all public areas (excluding while seated at dining tables).

- £10 per person deposit
- Full balance of payment to be made with the return of menu choices 2 weeks before the evening
- Any cancellations to be made 2 weeks prior to the evening (refundable if Covid regulations prevent these evenings being available, we will notify you if government regulations change)