



Christmas Menu

STARTERS

Soup (Vg)

Winter-Spiced Butternut Squash Soup with a Crusty Bread Roll and Welsh Butter

Pâté

Homemade Duck & Cointreau Pâté with Grilled Bread and Welsh Butter

Pant Mawr Wedges

Seasoned Caws Preseli Brie with Cranberry Reduction and Rocket

MAINS

Turkey

Roasted Turkey Escalope with Stuffing, Honey-glazed Parsnips and Turkey Gravy

Cig Eidion

Roasted Beef with Honey-glazed Parsnips, Yorkshire Pudding and Beef Gravy

Stuffed Pepper (Vg)

Bell Pepper stuffed with Mushroom and Tomato with Stuffing, Sugared Parsnips and Red Wine Jus

All Mains come with Roast and Mashed Potatoes, Fried Brussels Sprouts and Bacon, Roasted Carrots, Peas, Braised Cabbage, and Pigs in Blankets

DESSERTS

Christmas Pudding

Traditional Christmas Pudding with Brandy Sauce

Strawberry Bailey's Cheesecake

Bailey's Cheesecake with Fruit and Ice Cream

Homemade Chocolate Fondant

Melt in the Middle Pudding with Cream

Festive Cheese board (+£3.95 supplement)

Selection of Local Pant Mawr Cheese with Crackers, Grapes and Brandy

Complimentary Mince Pies at End of Meal

2 Course - £24.95 | 3 Course- £29.95