



Menu

Starters

Smoked Salmon with fennel remoulade, lemon and saffron infused cucumber with poppy seed wonton

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Goat's cheese and thyme mousse with sourdough croutons, beetroot puree and rocket

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Cream of parsnip and lentil soup served with crusty bread

Mains

Roast breast of turkey with confit leg and sage stuffing, 'pigs in blanket' and a rich redcurrant gravy

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Roasted butternut squash and polenta wellington with a béarnaise sauce

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Fillet of salmon with char-grilled asparagus and a dill infused white wine cream sauce

(Served with, turned roasted potatoes, carrots, parsnips and sprouts with pan-fried pancetta)

Desserts

Dark chocolate tart with brandy Anglaise and Christmas pudding ice cream

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Lemon cheesecake with gin and vanilla soaked berries

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Selection of 3 cheese- Perl Wen, Perl Las & Caerphilly with a spiced tomato chutney, pickled celery and crackers

ALLERGENS – Please Note: It is now a legal requirement to ensure diners are asked if they have any allergies prior to the service of food. Our kitchen cannot guarantee to provide suitable alternative meals for your guests if you do not provide this information, along with any other dietary request by the booking deadline.