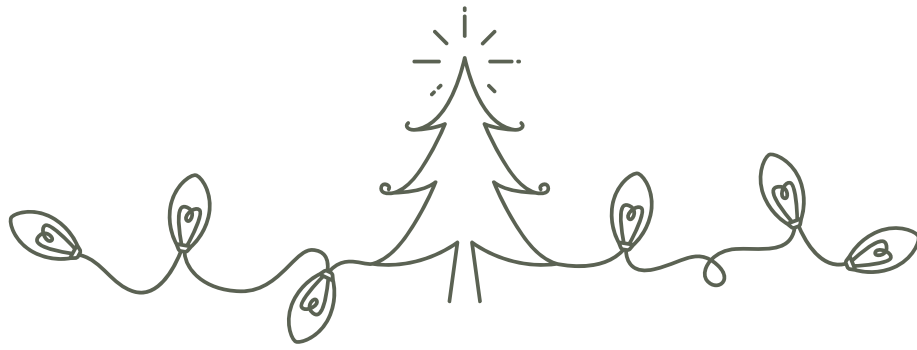




Christmas Party Menu 2026

2 COURSES £32 OR 3 COURSES £39

TO START

Pressed Duck Terrine

Port and cherry chutney, toasted hazelnut crumb, sourdough.

Truffle Wild Mushrooms

Chestnut, toasted sourdough, winter oil (V, VE).

Parsnip & Chestnut Soup

Parsnip crisps, herb crumb (V, VE, GF).

Gin & Dill Cured Salmon

Roasted beetroot, beetroot purée, Granny Smith slaw, horseradish crème fraîche (GF).

Deep Fried Brie

Christmas spiced cranberry sauce (GF).

MAIN COURSE

Roast Turkey Breast

Confit turkey leg bonbon, bacon wrapped pork sausage, duck fat roast potatoes, cranberry pork stuffing, Chantenay carrots, chestnut Brussels sprouts, honey roast parsnips, Christmas spiced slow cooked red cabbage, turkey gravy, cranberry chutney.

Slow Roasted Welsh Shoulder of Lamb

Dauphinoise potatoes, roasted root vegetables, cavolo nero, minted lamb jus (GF).

Nut Roast

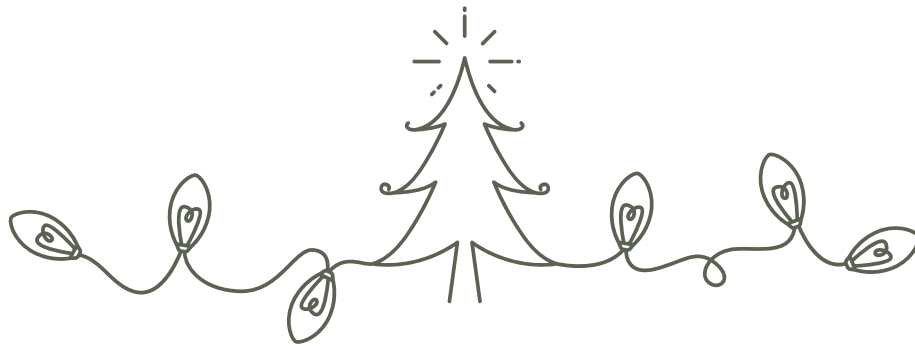
Roast potatoes, date and cranberry stuffing, Chantenay carrots, chestnut Brussels sprouts, roast parsnips, Christmas spiced slow cooked red cabbage, red wine gravy, cranberry sauce (V, VE).

Roasted Cauliflower Steak

Cavolo nero, toasted almond purée, salsa verde, crispy capers (V, VE, GF).

Pan Roasted Halibut

Crab and leek ravioli, braised leek, Champagne butter sauce.



Christmas Party Menu 2026

2 COURSES £32 OR 3 COURSES £39

TO FINISH

Christmas Pudding

Brandy spiked custard.

Dark Chocolate Torte

Clotted cream ice cream, boozy cherries (GF)

White Chocolate & Raspberry Cheesecake

Raspberry purée, white chocolate crumb, cream.

Coconut & Mango Panna Cotta

Candied almonds, mango sorbet, citrus rum sauce (V, VE, GF).

Selection of Welsh Cheeses

Port & Cherry chutney, crackers

All our meals are prepared and cooked fresh. Please let us know about any food allergies or intolerances when placing your order.

Festive Menu Terms and Conditions

To make your Christmas celebration as smooth as possible, please take note of the following:

- Our festive menu must be booked in advance.
 - A non refundable deposit of £10 per person is required when booking.
 - Full payment and your completed pre order are required at least 14 days before your event.
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