



Available throughout December

Adult: 3 courses £39.95pp Children: 2 courses £12.95pp

(Booking and Pre-Orders Essential)

Starters

Leek and Potato Soup topped with Crispy Leeks, served with a Bread Roll (V)

Breaded Brie with Cranberry, Dressed Salad & Balsamic Glaze

Duck and Orange Pate with Waun Chutney & Toasted Bread

Prawn Cocktail served with a Bread Roll

Mains

Roasted Turkey Crown

Silverside of Welsh Beef, Braised in Fresh Herbs and Red Wine

Herb Crusted Salmon with a Lemon Butter Sauce

Nut Roast (V)(Vg)

Served with roasted parsnips, swede puree, sprouts, garden peas, carrots, cabbage, mashed potato, roast potatoes, Yorkshire pudding, pigs in blankets, stuffing, cauliflower cheese and homemade gravy.

Desserts

Salted Caramel Profiteroles

Traditional Christmas Pudding with Brandy Sauce

Spiced Apple Crumble served with Custard

Belgian Chocolate Brownie with Ice Cream

After Eight Cheesecake served with Cream

To Finish

Tea / Coffee and Mince Pie

Some dishes can be adapted to suit dietary requirements