



# Festive Menu

North Atlantic Prawn Cocktail, Marie Rose Sauce, Lemon, Granary Bread

Butternut Squash, Sweet Chilli & Coriander Soup (G,D,V,VE)

Brie & Caramelized Onion Tartlet (G, V), Mulled Wine Cranberry Compote, Wild Rocket

Christmas Superfood Salad (G,D,V,VE), Brussel Sprouts, Mixed Quinoa, Pomegranate, Carrots,  
Spinach, Edamame Beans & Chestnuts

Pork & Cranberry Rilette (D) Chestnut Granola, Spiced Pear Chutney, Brioche Croutons

Smoked Haddock & Spring Onion Fishcake (G), Braised Leeks & Peas, Asian Glaze



Slow Cooked Pork Belly (G) Winter Bubble & Squeak, Spiced Braised Red Cabbage, Rosemary Jus

Roasted Chicken, Cranberry & Brie Ballotine (G) Green Beans, Confit Potato, Redcurrant & Puy Lentil Sauce

Basted Roasted Turkey Breast (G,D), Herb Stuffing, Chipolata Wrapped in Smoked Bacon, Roasted Potatoes,  
Seasonal Vegetables, Roasting Juices, Cranberry Sauce

Grilled Seabass Fillets (G,D), Crushed New Potato Cake, Baked Pancetta Wrapped Radicchio, Sauce Vierge

8oz Char-Grilled Rosedew Farm Sirloin Steak (G) Grilled Plum Tomato & Portobello Mushroom

Peppercorn Sauce, Skinny Chips (£8.00 Supplement)

Roasted Beetroot, Feta & Pumpkin Wellington (G,D,V,VE), Winter Ratatouille, Crispy Potatoes, Herb Oil

Cranberry, Chestnut & Brown Rice Timbale (G,D,V,VE), Roasted Potatoes,

Honey Roasted Carrots & Parsnips, Vegetable Gravy



Vanilla Panna Cotta (G,D,V,VE), Mulled Wine Spiced Winter Berries

Dark Chocolate & Clementine Torte (V), Caramelized Orange Gel, Chantilly Cream

Baileys Cheesecake (V), Salted Caramel, Chocolate Chantilly, Honeycomb

Traditional Christmas Pudding (D,V,VE), Vanilla Anglaise, Brandy Butter

Cranberry, Blackberry & Chestnut Eton Mess (G,D,V,VE)

Selection of Ice Creams or Sorbets

Selection of Welsh Cheeses, Orchard Fruit Chutney, Biscuits (£3.00 Supplement)

Monday - Thursday £39.95

Friday - Saturday £44.95