

STARTERS

Winter Woodland Soup (GF, V, VE)

Roasted butternut squash and parsnip soup, served with a warm bread roll.

Santa's Coastal Cocktail (GF)

Smoked salmon and Atlantic prawns served on crisp gem lettuce with Marie Rose sauce, lemon and brown bread.

Fox's Favourite Parfait

Chicken liver parfait with red onion chutney and toasted brioche.

Golden Mischief Arancini (V)

Wild mushroom and truffle arancini served with basil mayonnaise and micro herbs.

SWEET TEMPTATIONS

Christmas Pudding with a Kiss of Brandy (GF)

Served with warm brandy sauce.

Baileys Indulgence Bread & Butter Pudding

Served with vanilla custard.

Chocolate Orange Mistletoe Cheesecake

Served with Chantilly cream.

The Welsh Cheeseboard Experience (+£7.50)

A carefully selected collection of Welsh cheeses from The Welsh Cheese Company, served with crackers, celery, fruit chutney and a perfectly paired glass of port.

MAINS

Traditional Festive Turkey Feast (GF, DF)

Roast Turkey breast with roast potatoes, pigs in blankets, sage and onion stuffing, seasonal vegetables and rich gravy.

Midnight Beef Cheeks (GF)

Slow-cooked beef cheeks with creamy mashed potato, smoked bacon and silverskin onions.

Catch of Christmas (GF)

Pan-roasted cod loin with crushed new potatoes, buttered greens and lemon and caper butter sauce.

Garden of Mischief Tart (V)

Roasted vegetable and Brie tart served with herb-roasted new potatoes, honey-roasted carrots and red onion gravy.

Dietary requirements

If you or a member of your party has a food allergy or dietary requirements, it is important that you inform us beforehand.