# FESTIVE Menu

| One Course | Two Courses | Three Courses |
|---|---|---|
| £19.95 | £24.95 | £29.95 |

## STARTERS

**Roasted Butternut Squash & Parsnip Soup**
(GF*) (V) (DF)
Warm bread roll

**Smoked Salmon & Prawn Cocktail** (GF*)
Baby gem, Marie Rose sauce, lemon, brown bread

**Chicken Liver Parfait** (GF*)
Red onion chutney, toasted brioche

**Wild Mushroom & Truffle Arancini** (V)
Basil mayo, micro herbs

## MAINS

**Traditional Roast Turkey Breast** (GF) (DF)
Roast potatoes, pigs in blankets, sage & onion stuffing, seasonal vegetables, rich gravy

**Slow Cooked Beef Cheeks** (GF)
Creamy mashed potato, smoked bacon, silverskin onions

**Pan-Roasted Cod Loin** (GF)
Crushed new potatoes, battered greens, lemon & caper butter sauce

**Roasted Vegetable & Brie Tart** (V)
Herb-roasted new potatoes, honey-roasted carrots, red onion gravy

## DESSERTS

**Traditional Christmas Pudding** (GF)
Brandy sauce

**Baileys Bread & Butter Pudding** (V)
Vanilla custard

**Chocolate Orange Cheesecake** (V)
Chantilly cream

**Cheeseboard** (V)
Selection of Welsh cheeses from the Welsh Cheese Company, crackers, celery, fruit, homemade chutney
(£7.50 supplement)

## SIDES

| Cauliflower Cheese (V) | Pigs in Blankets (GF) | Extra Roast Potatoes (V) |
|---|---|---|
| £3.95 | £4.95 | £3.95 |

V - vegetarian, VG - vegan, VG* - can be made vegan on request, GF - gluten-free, GF* - can be made gluten-free on request, DF - dairy-free, DF* - can be made dairy-free on request. Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled; therefore, we cannot guarantee that any item is allergen-free. A discretionary service charge of 10% will be added to your bill and is fully passed on to our team. Additional gratuities are always greatly appreciated.