



Festive Menu 2026

Available throughout December

Adult: 2 courses £32pp 3 course £42pp

Children: 2 courses £16pp

(Booking and Pre-Orders Essential)

Starters

Roasted Red Pepper & Tomato Soup, served with a Bread Roll (V)(Vg)

Brie & Cranberry Tartlet with fresh Rosemary & Balsamic

Duck and Orange Pate with Waun Chutney & Toasted Bread

Smoked Salmon with Beetroot & Welsh Gin Creamed Cheese

Mains

Roasted Turkey Crown

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

Pan Seared Seabass with a Cockle & Laverbread 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 Cheesecake with Cream

Traditional Christmas Pudding with Brandy Sauce

Spiced Apple Crumble with Custard

Crème Brûlée with Shortbread

Some dishes can be
adapted to suit
dietary
requirements