



## *Festive Menu*

Available for a party of 6 or more (Advance bookings only)

### STARTERS

**Seasonal soup** | freshly baked bread **v/vg\***

**Prawn and crab vol-au-vent** | seafood bisque

**Duck liver pate** | toasted bread | orange relish

**Baked garlic mushroom** | stuffed with creamy garlic mushrooms **v/vg\***

### MAINS

**Traditional roast turkey dinner** | seasonal vegetables | pigs in blankets |  
homemade stuffing | cranberry sauce | gravy

**Quinoa risotto** | seasonal vegetables | mushrooms **v/vg\***

**Poached cod** | julienne vegetables | Asian broth

### DESSERTS

**Christmas pudding** | brandy cream

**Clementine panacotta** | winter fruits

**Mince pie cheesecake** | biscuit base

**Welsh cheese board** | selection of crackers | chutney (£5 supplement)

**THREE COURSES £35.00**

**v/vg\*** - can be made vegan or vegetarian

Please let us know in advance if you have any food allergies or intolerances