

CHRISTMAS SEASON MENU 2020

(Served Monday to Saturday 12pm to 2pm / Monday to Thursday 6.30pm to 9pm)

Starters

Wild mushroom soup, crème fraiche, chives (v)

Severn & Wye smoked salmon terrine, dressed white crab
lemon mayonnaise, pickled cucumber

Chicken and duck liver parfait, apple and pear chutney
toasted brioche

Sweet potato and blue cheese croquettes
red pepper relish, roast garlic aioli (v)

Main Course

Roast turkey breast, pig in blanket
smoked pancetta and cranberry stuffing, turkey gravy

Slow cooked daube of welsh beef, olive oil mashed potato, red wine sauce

Baked haddock fillet, buttered spinach, lemon and fennel velouté

Pant ys gawn goats' cheese and caramelised red onion wellington
spiced plum tomato sauce (v)

Served with Roast potatoes, honey roast parsnips, glazed carrots, Brussel sprouts

Dessert

Traditional Christmas pudding, warm brandy cream, candied orange (v)

Lemon, blueberry and white chocolate verrine
fresh berries, lemon shortbread (v)

Milk chocolate tart, salted caramel chantilly
spiced caramel sauce, candied walnuts (v)

Selection of cheese and biscuits (v)

2 courses coffee and mince pies £24.00

3 courses coffee and mince pies £28.50

Head Chef – Robert Evans