

## CHRISTMAS SEASON MENU 2020

Available Monday to Saturday throughout December

### 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