

Served from 1st December – 24th December

Starters

Homemade Leek and Potato soup served with crispy leek, crème fraise and bread.
Duck and Orange Pate with toasts, chutney, and a leaf salad.
Prawn Cocktail (gfo) served with bread.

Mains

All Roasts Served with Seasonal Vegetables

Roasted Topside of Welsh Beef and Yorkshire Pudding (gfo) with mashed potato, roasted potatoes, pigs in blankets, cranberry and chestnut stuffing and gravy.

Roasted Crown of Welsh Turkey and Yorkshire Pudding (gfo) with mashed potato, roasted potatoes, pigs in blankets, sage and onion and gravy.

Homemade Nut Roast (V, VG) served with mashed potato, roasted potatoes, Yorkshire pudding and gravy.

Roast Breast of Welsh Duck served with confit potato, beetroot puree, mint puree and a jus.

Oven Roasted Seabass (gfo) served with roasted garlic and herb new potatoes, seasonal vegetables and a white wine sauce.

Desserts

Traditional Christmas Pudding and homemade Brandy Sauce.
Spiced Apple Crumble with custard.

Selection of Cheeses with homemade apple chutney, grapes, apples and crackers.
(gfo)

Chocolate and Cherry Artichoke Slice served with a fruit compote

Coffee or tea and mince pies -£2

3 Courses - £26.95

2 Courses - £22.95