



FESTIVE DINNER

STARTERS

Cream of Winter Vegetable Soup *Braised Pearl Barley*
Ham Hock & Apricot Terrine *Picalilli Toasted Sour Dough*
Blood Orange Sorbet *Pomegranate Seeds & Fresh Mint (VG)*
Poached Salmon, Pinot Grigio & Dill Ballotine *Horseradish Crème Fraiche, Watercress*

MAINS

Roasted Breast of Turkey *Pigs in Blankets, Pork, Sage & Onion Stuffing, Cranberry Sauce*
Braised Welsh Beef Blade *Silverskin Onions, Pancetta & Wild Mushroom Sauce*
Pan Seared Seabass Fillets *Garlic Sauteéd King Prawns*
Butternut Squash & Lentil Wellington *Roasted Vine Tomato Ragout, Basil Crisp (VG)*

All served with buttered carrots, Brussels sprouts, parsnips & peppered roast potatoes

DESSERTS

Traditional Christmas Pudding *Light Brandy Cream Sauce*
Winter Berry Brownie *Vanilla Ice Cream (VG)*
Merlin Panna Cotta *Coffee Syrup, Chantilly Cream*
Cheese Platter *Water Biscuits, Grape Chutney*

Bear Coffee & Mini Mince Pies

(V) Vegetarian, (VO) Vegetarian Option (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes



CHRISTMAS DAY

*Be greeted with a warm Christmas welcome,
Chef's selection of canapes & a festive aperitif*

STARTERS

- Peach Bellini Sorbet *Blueberries & Pear Crisp (VG)*
Scallop & King Prawn Tian *Cucumber & Tomato Salad*
Duck & Sipsmith Sloe Gin Rilette *Plum & Apple Chutney Toasted Brioche*
Parsnip & Apple Velouté *Cumin Infused Croutons Apple Syrup (V)*
Roasted Beetroot & Cranberry Fricassee *Goats Curd & Pumpkin Seeds (V)*

MAINS

- Butter Roasted Turkey *Pigs in Blankets, Pork & Sage Stuffing, Christmas Gravy*
Slow Braised Blade Glamorganshire Beef *Pancetta Crisp, Wild Mushroom & Shallot Sauce*
Roasted Caws Cenarth Perl Wen, Cranberry & Chestnut Filo Parcel *Thyme Cream Sauce (V)*
Pan Fried Delice Of Salmon *Crushed Potato Cake, Lemon Beurre Blanc*
- All Served with Yorkshire Puddings & Chef's Vegetable Pot;
Braised Red Cabbage, Spiced Apple & Cranberries, Butter Roasted Carrots,
Brussel Sprouts, Parsnip Puree & Peppered Roast Potatoes

DESSERTS

- Christmas Pudding *Barti Ddu Spiced Rum, Soaked Raisins & Brandy Sauce*
White Chocolate Blondie *Pistachio Cream & Raspberry Compote*
Mulled Cider Poached Pear *Roasted Gingerbread Crumb*
Winter Berry Oat Crumble *Vanilla Crème Anglaise*
Welsh Cheese & Artisan Biscuits *Celery Sticks, Fig Relish*

Coffee Bay Cymru Cafetière

Mini Mince Tarts & Artisan Welsh Fudge

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NEW YEARS EVE

6 COURSE GALA DINNER

A Selection of Home Breads

Home Rolled Halen Mon Butter

Pressed Rabbit Rilette

Cherry Ketchup

Sweet Potato & Chilli Veluté

Chive Crème Fraiche

Scallops Cerviche

Cauliflower & Honey

Whole Roast Partridge

Smoked Bacon, Parmentier Potatoes, Garlic Jus

Lemon Steamed Syrup Pudding

Bitter Raspberry, Crème Anglaise

Coffee & Welsh Liquor Truffles

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