



Festive Menu Two Courses 25 | Three Courses 32

While You Wait

Mini Farmhouse Loaf Rolled Salted Butter

To Start

Roasted Parsnip & Apple Soup Parsnip Crisps (VG & GF)

Ham Hock Terrine Sage & Silver Skin Compote

Salmon & Caper Butter Terrine Pickled Fennel

Carpaccio Of Golden Beetroot Walnut Brittle, Curly Endive (VG & GF)

To Follow

Ballotine Of Turkey Breast Wrapped In Parma Ham, Served With All The Trimmings

Welsh Ale Braised Blade Of Beef Horseradish Creamed Potato, Pancetta & Thyme Reduction

Pan Seared Hake Puy Lentil Cassoulet

Stuffed Potimarron Pearl Barley & Nut Bake, Pan Juices (VG & GF)

To Finish

Traditional Christmas Pudding Barti Rum Soaked Raisins, Brandy Cream

Honey & Brandy Cheesecake Chantilly Cream

Orange Pannacotta Spiced Cranberry Compote

Cinnamon Roasted Plums Vanilla Ice Cream (VG & GF)

Please let us know if you have any allergies or require information or require information on any ingredients in our dishes.
A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.

