



Christmas Day Lunch



Glass of Champagne on arrival

Starters

Port & thyme chicken liver pate, with spiced tomato chutney, Melba toast & mixed leaves

Smoked trout & salmon mousse, with pickled cucumber & crostini

Homemade winter vegetable & pearl barley soup, with warm artisan bread

Roast pear, brie & walnut tartlet, with spiced honey salad

Mains

A traditional Christmas roast, with crown of turkey, pigs in blankets, thyme roast potatoes, honey glazed parsnips, chantenay carrots, sprouts with bacon lardons, sage & onion stuffing, red cabbage & gravy

Locally-sourced braised beef cheeks in red wine gravy, with roast potatoes & steamed vegetables

Oyster mushroom wellington, with truffle dauphinoise potatoes, tender stem broccoli & green beans

Fillet of hake, with fennel & orange risotto, butter sauce & spinach

Desserts

Traditional Christmas Pudding, with brandy sauce

Cinnamon panna cotta, with spiced pear compote & homemade shortbread

Dark chocolate & cherry trifle

Christmas crumble, with spiced apples, apple crisp & custard

Cheeseboard, with our selection of Welsh and English cheeses served with grapes, celery, onion chutney & biscuits

Tea, coffee & mints

(A deposit of £25.00 per person is required when booking)

£75.00
per person