

Starters

Duck & Orange Pâté

With warm toast & chutney *GFO*

Garlic Mushroom Bruschetta

Mushrooms in a creamy garlic sauce *V GFO*

Sweet Potato & Coconut Soup

Served with warm naan bread *V VE GFO*

Garlic King Prawns

Served with crusty bread *£3 supplement GFO*

Main Courses

Fresh Home Roast Turkey

With homemade stuffing, pigs in blankets & spicy red cabbage

10oz Welsh Sirloin Steak *£6 supplement*

With A Flat Mushroom, Vine Tomatoes, Homemade Chips

& either a peppercorn or blue stilton sauce

Seabass Fillets

Two fillets served with salsa verde or lemon & dill butter *GFO*

Lamb Rump

With a port & rosemary gravy *£3 supplement GFO*

Homemade Mediterranean Vegetable & Goat's Cheese Pie

Topped with filo pastry *V*

Beetroot Wellington

Beetroot, onion & soya mince in herbs and spices, wrapped in puff pastry *V VE*

All of the above (except Sirloin) are served with seasonal vegetables

Desserts

Traditional Christmas Pudding With Brandy Sauce

Apple & Blackberry Crumble

Lemon Cheesecake *GFO*

Apple Pie *V VE*

Chocolate Brownie *GFO*

All of the above are served with ice cream, cream or custard

One Course £25 Two Courses £30 Three Courses £35

The Christmas Menu Must Be Pre-booked & Ordered In Advance

V-Vegetarian VE-Vegan GFO- Gluten Free Option