

Festive Party Menu 2017

£24.00 per person

Starters:

King prawn and smoked salmon roulade, cucumber noodles, lemon mayonnaise

Our own duck liver and Cointreau pate, sourdough toast

Smoked local pheasant breast, pear and pine nut salad

(v) Trio of Welsh cheese risotto cakes, chilli spiced cherry tomato chutney

Mild curry spiced parsnip soup

Mains:

Traditional, hand reared local turkey with seasonal trimmings

Pan seared fillet of Sea bass, seafood cream chowder

Chargrilled, plum glazed smoked gammon, black pudding rosti and sautéed greens

Celebration of Welsh Beef

(v) Leek, brie and cranberry tartlet, caramelised tomato sauce

Homemade Desserts:

Traditional Christmas pudding with brandy cream sauce

Bara Brith spiced panacotta, mulled fruit

Bailey's cheesecake with textures of raspberry

Chocolate and hazelnut marquise, tangerine sorbet

Welsh farm hot and cold cheese selection, homemade chutney (£3.50 supplement)

Coffee and Mince pies £2.25

