



Starters

Celeriac Velouté (V,G)

Apple sticks, burnt apple purée, pickled wild mushrooms, artisan bread roll

Severn and Wye Smoked Salmon (S,D,Cr,F)

Prawn and crab tian, crème fraiche, cucumber, lemon gel

Baked Fig (V,N,D,SD)

Filled with Pant-Ys-Gawn goat's cheese, toasted walnuts, Welsh honey dressed rocket

Venison Carpaccio (N,SD)

Pickled blackberries, Port gel, black garlic ketchup, toasted hazelnuts

Main Courses

Roasted Turkey Breast (SD)

Cranberry pork sausage wrapped in bacon, sage and onion and pork stuffing, herb potato, tian of parsnip and carrot, Brussels sprouts, rich turkey jus

Slow Roasted Welsh Striploin of Beef (G,D,E,SD)

Braised oxtail wellington, shallot creamed potato, mushroom stuffed Roscoff onion, glazed heritage carrots, rosemary jus

Roasted Halibut (F.M.SD)

Steamed mussels and clams, saffron and pea risotto, samphire grass, chorizo crumb

Roasted Butternut Squash Risotto (Ve,SD)

Vegan cream, pickled butternut squash, toasted seeds and chive oil

Desserts

Traditional Christmas Pudding (V,G,D,E,SD)

Brandy anglaise and redcurrants

Baked Chocolate and Orange Tart (V,SD,E,D,S,N,G)

Roasted pecan nuts, chocolate chip cookie, orange marmalade, mandarin sorbet

Vanilla Panna Cotta (Ve,P,N,G,Se)

Blackberry compote, granola crumb, raspberry sorbet

Selection of Welsh Cheese (V,C,E,D,S,G,SD)

Black Bomber cheddar, Perl Las, Preseli Brie and Pant-Ys-Gawn goat's cheese, with apple chutney, Welsh crackers, grapes and celery

Freshly Brewed Coffee or Tea

Mince pies (V,G,SD)