



Starters

Root Vegetable Broth (D,G) Pearl barley, parsley crème fraiche Duck and Rabbit Roulade (Mu,SD) Piccalilli, sprout and chestnut salad, spiced cranberry gel Penderyn Whisky and Dill Cured Salmon (SD,F,SD,G) Romanesco couscous, pickled cucumber, citrus emulsion, toasted cornbread, crispy capers Baked Goat's Cheese and Tomato Flan (V,G,D,E,N,SD)

Celery, soused grapes, walnut salad

Main Courses

Roasted Turkey Breast (SD) Cranberry pork sausage wrapped in bacon, sage and onion pork stuffing, herb potato, tian of parsnip and carrot, Brussels sprouts, rich turkey jus

Beef Wellington (G,D,E,SD) Fondant potato, turnips with orange and horseradish, kale and bacon, beef jus

Pave of Stone Bass (F,Cr,G,SD,D,M,Mu)

Saffron Parisienne potatoes, samphire, charred fennel and cider, dill and cockle sauce

Smoked Aubergine, Roasted Garlic and Courgette Pappardelle (V,G,E,D,Mu) Sun blushed tomato tapenade, nut free basil pesto dressing

Desserts

Traditional Christmas Pudding (V,G,D,N,E,SD) Brandy butter, cherry compote, cinnamon custard

Dark Chocolate Truffle and Chestnut Torte (V,S,N,E,D,G)

Macerated kumquats, honeycomb, raspberries

Blood Orange Cheesecake (V,E,D,G,SD)

Orange polenta shortbread, cranberry gel, Cointreau and vanilla syrup

Welsh Cheese Selection (V,C,G,D,N,SD)

Artisan crackers, grapes, celery and chutney

Freshly Brewed Coffee or Tea

Mince pies (V,G,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains seame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.