



Starters

Butternut Squash Velouté (V,D,G)

Truffled crème fraiche, toasted pumpkin seeds, focaccia bread

Duck Liver Parfait (G,D,SD,E)

Quince jelly, cress salad, toasted cornbread

Whisky and Dill Cured Salmon (F,SD,E,G,Mu)

Cauliflower couscous, pickled cucumber, citrus mayonnaise, crispy capers

Heritage Beets (V,D,SD,N)

Pant-Ys-Gawn goat's cheese mousse, soused grapes, walnut salad

Main Courses

Slow Roasted Twenty-Eight Day Matured Welsh Beef (G,D,E,SD)

Yorkshire pudding, roast potatoes, winter vegetables, Port wine sauce

Maple Glazed Grilled Pork Fillet (D,SD)

Caramelised onion mashed potato, kale with bacon, charred fennel, rosemary jus

Pan Seared Fillet of Sea Bass (F.E.D.SD)

Parmentier potatoes, samphire, orange and tarragon hollandaise sauce

Smoked Aubergine, Roasted Garlic and Courgette Pappardelle (V,G,E,SD)

Sun-blushed tomato tapenade, nut free basil pesto dressing

Desserts

Christmas Pudding (G,D,E,SD)

Clotted cream ice cream, cherry compote

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

Macerated kumquats, honeycomb, raspberries

Cranberry Jelly (V,E,D,G,SD)

Orange polenta cake, iced blood orange cream, Cointreau mascarpone

Panettone Bread and Butter Pudding (V,E,D,G,SD)

Cinnamon sabayon, limoncello syrup

Freshly Brewed Coffee or Tea

Mince pies (V.G.SD)