



# FESTIVE *Menu*

## - Starters -

Roasted butternut squash, sweet potato and sage soup, sourdough croutons, parmesan cheese

Watermelon, feta cheese and prosciutto ham salad, baby watercress, Balsamic dressing

Confit duck leg rilette, sticky date, fig and apple chutney, toasted local sourdough,  
orange and anise glaze

Salmon and smoked haddock fishcake, mixed baby leaf salad, basil and lime aioli

Warm tartlet of Welsh rarebit, romesco sauce, Granny Smith apple salad

## - Mains -

Roast Pembrokeshire turkey, smoked bacon wrapped chipolatas, sage and onion stuffing  
and rich turkey gravy

Roast 40 day dry-aged beef, Yorkshire pudding, roasted parsnips and red wine gravy

Grilled fillet of seabass, crushed new potatoes, roasted tender stem broccoli,  
Penclawdd cockle and laverbread sauce

Classic nut and cranberry roast, roast potatoes, creamy mash and gravy

**All served with a panache of seasonal vegetables**

## - Pwdin -

Chocolate orange tart, chocolate sauce and orange ripple ice cream

Baked vanilla cheesecake, mixed berry compote, raspberry coulis, raspberry sorbet

Strawberry and sherry trifle, Chantilly cream, hundreds and thousands

Baileys crème brûlée, chocolate dipped Viennese biscuit

For more information on any dietary requirements, please contact the hotel prior to the meal and note any requests on your pre-order

2-course meal - £32.00 per person

3-course meal - £37.50 per person