



CHRISTMAS PARTY

Night

- Starters -

Duck liver, brandy and juniper parfait, toasted sourdough, and festive apple chutney

Roasted vine tomato, bell pepper and basil soup, parmesan and mixed herb crouton

Smoked salmon and crayfish salad, Bloody Mary mayonnaise

Warm tartlet of Welsh rarebit, Granny Smith apple salad, tomato pesto

Duo of melon, Carmarthen ham, honey and mustard dressing

- Mains -

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

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

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

Seared tranche of salmon, sauté courgette and red skinned potatoes, dill and Peron mayonnaise

All served with a panache of seasonal vegetables

- Pwdin -

Lemon brulee tart with raspberry sorbet and coulis

Christmas pudding, creamy brandy sauce

Mincemeat frangipane tart, clotted cream ice cream

Biscoff and salted caramel cheesecake, chocolate sauce, dolce ice cream

Triple chocolate brownie, peanut butter ice cream, praline crumb

For more information on any dietary requirements, please don't hesitate to speak with a member of staff

3 course meal + DJ - £42.50