



CHRISTMAS FAYRE MENU

AVAILABLE FROM MONDAY 2ND DECEMBER TO TUESDAY 24TH DECEMBER

Roast Tomato, Red Pepper & Thyme Soup, Balsamic Swirl & Sourdough Croutons

Coarse Game Pate with Bacon, Port & Fig Chutney, Toast

Duck Bon Bons, Peking Sauce, Shredded Spring Onion & Cucumber Salad

Crayfish & Crab Tian, Lemon & Dill Mayo, Rocket Salad, Toasted Crostini

Greek Salad, Grilled Halloumi, Tzatziki, Roquito Peppers, Hot Honey Drizzle

Roast Turkey Breast, Pig in Blanket, Seasoning, Pan Stock Gravy, Roast & Creamed Potatoes

Braised Welsh Beef Bavette Steak, Red Wine, Bacon & Shallots, Horseradish Mash, Roasties

Pan Seared Cod Loin, White Wine, Mussle & Basil Cream, Crushed New Potatoes

Fricassee of Pork Tenderloin, Mushroom, Dijon Mustard & Paprika Sauce, Steamed Rice, Pita Bread

Mushroom & Pumpkin Roast, Veggie Sausage, Seasoning, Roast & Creamed Potatoes

ALL SERVED WITH FRESH MARKET VEGETABLES

Chefs Brioch Bread & Butter Pudding, Apricot Glaze, Custard

Christmas Pudding, Butterscotch & Brandy Cream

Sions Biscoff Cheesecake, Biscoff Ice cream, Salted Caramel Sauce

Festive Belgian Waffle, Mixed Berries, Christmas Ice cream, Rum Sauce

Trio of Welsh Cheeses, Fig Chutney, Biscuits, Celery & Grapes

2 COURSE MEAL £30

3 COURSE MEAL £36

ALL BOOKINGS MUST PAY IN FULL TO SECURE THE BOOKING

FULL PRE ORDER WILL BE REQUIRED





CHRISTMAS DAY MENU 2024

WEDNESDAY 25TH DECEMBER

Roast Tomato, Red Pepper & Thyme Soup, Balsamic Swirl & Sourdough Croutons


Coarse Game Pate with Bacon, Port & Fig Chutney, Toast

Duck Bon Bons, Peking Sauce, Shredded Spring Onion & Cucumber Salad

Crayfish & Crab Tian, Lemon & Dill Mayo, Rocket Salad, Toasted Crostini

Greek Salad, Grilled Halloumi, Tzatziki, Roquito Peppers, Hot Honey Drizzle

Roast Turkey Breast, Pig in Blanket, Seasoning, Pan Stock Gravy, Roast & Creamed Potatoes




Braised Welsh Beef Bavette Steak, Red Wine, Bacon & Shallots, Horseradish Mash, Roasties

Pan Seared Cod Loin, White Wine, Mussle & Basil Cream, Crushed New Potatoes

Fricassee of Pork Tenderloin, Mushroom, Dijon Mustard & Paprika Sauce, Steamed Rice, Pita Bread

Mushroom & Pumpkin Roast, Veggie Sausage, Seasoning, Roast & Creamed Potatoes



ALL SERVED WITH FRESH MARKET VEGETABLES

Chefs Brioch Bread & Butter Pudding, Apricot Glaze, Custard

Christmas Pudding, Butterscotch & Brandy Cream

Sions Biscoff Cheesecake, Biscoff Ice cream, Salted Caramel Sauce

Festive Belgian Waffle, Mixed Berries, Christmas Ice cream, Rum Sauce

Trio of Welsh Cheeses, Fig Chutney, Biscuits, Celery & Grapes

£95 ADULTS

£35 CHILDREN

BOOKINGS AVAILABLE BETWEEN 12PM & 2:30PM

FULL PREORDER ON TABLES OF 8 & ABOVE

50% DEPOSIT ON ALL BOOKINGS



