Christmas Fayre Menu

2 Courses £32 | 3 Courses £39

STARTERS

Celeriac & Apple Soup
Fresh bloomer bread • Welsh butter

Smoked Salmon & Prawn Cocktail
Cranberry Marie Rose, Baby Gem, Rye Crisp

Chicken Liver Paté
Fruit Chutney and Toasted Brioche

Goat's Cheese & Honey Mousse
Apple & Walnuts

MAIN COURSES

Roast Turkey
Roast Potatoes, Seasonal Vegetables, Bread Sauce, Stuffing, Pig in Blanket and Gravy

Lemon & Herb-Crusted Hake Fillet
Crushed New Potatoes, White wine & Dill Cream

Slow-Braised Beef Featherblade
Horseradish Mash & Beef Gravy, Season Vegetables

Roasted Butternut Squash
Chestnut & Sage Tart, Braised Red Cabbage, Roasted Carrot & Thyme Jus

DESSERTS

Homemade Christmas Pudding
Brandy Sauce and Glazed Sultanas

White Chocolate Mousse
Chocolate & Hazelnut Ice Cream

Vanilla Creme Brulee
Shortbread biscuit and Passionfruit Sorbet

Vegan Carrot Cake
Vegan Ice Cream

Dietary & Allergen Notice

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.