

CHRISTMAS SEASON MENU 2026

Monday to Saturday Lunch 12.00pm – 3.00pm

Monday to Saturday evening 10 + guests only



HOMEMADE BREAD £ 5.50

chorizo butter/olive oil & balsamic vinegar

STARTERS

PARSNIP & APPLE SOUP (v/vegan)

CHICKEN & SMOKED HAM TERRINE
tarragon mayonnaise, toasted homemade bread

SMOKED SALMON & PRAWN TIAN

marie rose sauce, lemon

GOAT'S CHEESE EN CROÛTE (v)

red onion jam, walnut dressing

MAIN COURSE

ROAST TURKEY

pig in blanket, sage & chestnut stuffing, roast gravy

WELSH BEEF FEATHERBLADE

yorkshire pudding, roast gravy

BAKED SALMON

lemon & brown shrimp butter sauce, wilted spinach

CRANBERRY & WILD MUSHROOM NUT ROAST (v/vegan)

rosemary & red wine gravy

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ROAST POTATOES & SEASONAL VEGETABLES

DESSERT

WHITE CHOCOLATE & WINTERBERRY CHEESECAKE (v)

berry compote

BLACK FOREST TRIFLE (v)

CHRISTMAS PUDDING (v)

brandy cream

CHRISTMAS PUDDING (vegan)

soya vanilla custard

SELECTION OF HOMEMADE ICE CREAM (v)

SELECTION OF WELSH CHEESE & BISCUITS *£2.00 Supplement

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TWO COURSE MEAL £ 30.00

THREE COURSE MEAL £ 38.50

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COFFEE & MINCE PIE £4.00 /

LIQUEUR COFFEE & MINCE PIE £ 9.00

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Available for parties 10+ guests in the evening

10+ guests we require a £100.00 deposit on booking with menu choices 7 days prior to the booking

Head Chef – Michael Constable

ALL DISHES CAN BE MODIFIED FOR GLUTEN FREE DIETARY REQUIREMENTS EXCEPT THE GOAT'S CHEESE, NUT ROAST & CHEESECAKE.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER