



Christmas Menu 2019

One Course: £14.00 Two Courses: £19.50 Three Courses: £22.50

Starters

- ❖ Roast vegetable soup with stilton and croutons
- ❖ Chicken Liver parfait with brioche and spicy chilli chutney
- ❖ Welsh Brie and cranberry tartlet with mixed salad leaves

Mains

- ❖ Roast Turkey served with Pigs in Blankets, sage & onion stuffing and roasted parsnips
- ❖ Roast Topside of beef with large Yorkshire Puddings, roast potatoes in a mulled wine and shallot jus
 - ❖ Fillet of salmon in a Caerphilly Cheese sauce with sautéed asparagus tips
- ❖ Roasted red peppers filled with a quinoa and couscous medley topped with Goats cheese and served with glazed carrots

All the above are served with roast & new potatoes with seasonal vegetables

Desserts

- ❖ Traditional Christmas Pudding served with brandy sauce
- ❖ Individual winter fruit pavlova served with clotted cream or ice cream
 - ❖ White chocolate and Cranberry Cheesecake
- ❖ Welsh Cheeseboard with grapes, chutney and assorted biscuits
 - ❖ Assorted Sorbets available to Gluten Free

- ❖ Mince Pies and Coffee

Please advise our catering staff of any food allergies