

# Festive Lunch & Dinner Menu

## STARTERS

### Traditional Welsh cawl

Welsh rarebit crouton [C]

### Tomato & butternut squash soup

Caerphilly cheese crisp [C][V][VG]

### House smoked haddock fishcake

Chargrilled leek, caper & white wine sauce [C]

### Duck liver & Cointreau parfait

Apple & pear chutney, butter glaze, rustic toast [C]

### Hafod cheese, pickled shallots & wild mushroom tartlet

Romesco sauce [V][C][VG]

### Pearls of melon

Ginger & pineapple fritter, elderflower jelly, lime & mint crème fraiche,  
orange & Cointreau sorbet [C][V][VG]

## MAIN DISHES

### Roast Pembrokeshire turkey

Roast potatoes, honey roast carrots, pigs in blankets, stuffing, gravy [C]

### Slow roasted beef

Roast potatoes, honey roast carrots, Yorkshire pudding, gravy [C]

### Slow cooked Welsh lamb

Welsh rarebit, parma ham, red cabbage, honey roast carrots, dauphinoise potatoes, minted gravy [C]

### Laverbread rarebit glazed salmon

Chargrilled sweet cabbage, honey glazed carrots, cider beurre blanc [C]

### Chestnut, leek & kale strudel

Pearl barley, vegan cheese, celeriac & garlic puree, thyme & shallot sauce [V][VG]

## DESSERTS

### Homemade Christmas pudding

Brandy sauce [C][V]

### Baked Alaska

Jaffa orange ice cream, chocolate sponge, peach and vanilla sauce [C][V]

### Sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][V][VG]

### Chocolate & cherry brownie

Lemon curd profiterole, raspberry sauce, vanilla ice cream [C][V]

### Apple, sultana & cinnamon strudel

Orange scented rice pudding, Barti rum caramel sauce [C][V]

### Brecon honey & vanilla cheesecake

Apple cider sorbet, blackcurrant sauce [C][V][VG]

## TEA OR COFFEE & MINCE PIE

**ADULTS 2 COURSE - £33.00    CHILDRENS 2 COURSE - £15.00**

**ADULTS 3 COURSE - £38.00    CHILDRENS 3 COURSE - £18.00**

A £10pp deposit will be taken to secure your booking. Payments are non-refundable.

Full payment and pre order of your menu options for tables of 12 and above to be given by 4 weeks prior to your booking.

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment.

[C] – Can be adjusted for coeliacs [V] – Can be adjusted for vegetarians [VG] – Can be adjusted for vegans

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used