

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, 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]

Baked apple

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

Brecon honey & vanilla cheesecake

Chamomile glaze, 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