

Christmas Menu

STARTERS

- Traditional prawn & crayfish cocktail
- Beetroot cured salmon, caperberries, pickled beetroot, dill & citrus crème fraiche, rye crostini
- Warm fig & pecan tart, whipped goat cheese, red onion marmalade, wild rocket
- French onion soup, Emmental croute
- Game terrine with pancetta, cornichons, date chutney, toasted sourdough
- Pearl barley & beetroot risotto, toasted cashews ricotta & thyme (vg)

MAINS

- Roast Pembrokeshire turkey, pork & apricot stuffing, pigs in blankets, Brussel sprouts with smoked bacon & chestnuts fricassee, duck fat potatoes
- Roast hake, spiced cauliflower purée, golden raisins, leeks, herb new potatoes, peas & crispy shallots
- Slow braised beef short rib Bourguignonne, with button mushrooms, pancetta, silver skin onions, parsnip crisps, potato purée
- Honey glazed pork belly, braised red cabbage, baby carrots, crispy skin, rosemary & cider sauce
- Portobello mushroom & chestnut pithivier, fine green beans, olive oil potato purée, red wine & mushroom sauce (vg)

DESSERTS

- Selection of Welsh cheese, fig chutney, artisan crackers
- Festive spiced dark chocolate mousse, sable biscuit, clementine sorbet (vg)
- Warm bara brith butter pudding, zabaglione ice cream