

Christmas Day Menu

Served December 25th 12.00-15.00

Appetizer

Choice of Fresh Baked bread with butter.

To Start

Courgette, Brie & Rosemary Soup served with crusty bread and butter (v)
Duck, Cranberry & Brandy Pate served with crisp melba toast and red onion & orange chutney
Tempura King Prawns, served with watermelon and sweet chili
Olive Tapenade, Hummus served with roasted peppers and garlic bread. (Ve)

Main Course

Traditional Roast Turkey or Roasted Sirloin of Beef served with all the trimmings: homemade roast potatoes, mash, winter vegetables grown in our own garden, Welsh pigs in blankets with chefs homemade gravy and stuffing.
Pheasant Crown with roasted winter root vegetables served with redcurrant & rosemary gravy
Salmon Supreme with an asparagus & walnut mouse wrapped in filo pastry with a rich tomato sauce
Mushroom & Leek Pie with Tarragon and Walnut, served with roasted winter vegetables and a mushroom and tarragon white sauce (ve).

To Finish

Traditional Christmas Pudding, rich and fruity with a brandy cream sauce.
Apple Crumble Cheesecake with a berry coulis (V/ Ve on request)
Chocolate, Walnut & Amaretto mouse
Honey and Drambuie Roasted Pineapple with a fruit salad filling. (V/ Ve on request)
Selection of Welsh Cheese Platter with crackers and garnish.

Digestif

Freshly Ground Tilly Green Coffee or Rain forest alliance Tea served with petit fours.

Five Courses £49.95 per person Bookings Essential

Merry Christmas