

TWO COURSE £30

THREE COURSE £37.50

TO START

Winter Vegetable Soup with Warm Bread Roll - GFA, VG

Chicken Liver Pate with Festive Chutney & Crostini - GFA

Smoked Salmon & Prawn Salad with Brown Bread - GFA

Creamy Garlic Mushrooms served En Crouete - GFA, VGA

MAIN

Traditional Roast Turkey with all the Trimmings - GFA

Slow Cooked Welsh Braised Beef With a Creamy Peppercorn Sauce - GF

Cranberry and Sage Nut Roast served with a Vegan Gravy - GF, VG

Baked Cod topped with a Herb Crumb, White Wine, Lemon & Dill Sauce - GFA

Wild Mushroom, Caramelised Onion & Spinach Tart - GFA, VG

ACCOMPANIED WITH ROAST POTATOES, CARROT & PARSNIP, SPROUTS & BRAISED RED CABBAGE

TO FINISH

Traditional Christmas Pudding with Brandy Sauce

Bod Erw Pavlova, Fresh Berries, Coulis & Chantilly Cream - GF, VGA

Susie's Boozy Trifle

Chocolate Torte with Berry Coulis & Vanilla Ice Cream - GF, VGA

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS

GF-GLUTEN FREE

GFA-GLUTEN FREE AVAILABLE

VG-VEGAN

VGA-VEGAN AVAILABLE

MERRY
Christmas

AND HAPPY NEW YEAR