



Festive Menu 2021

*Available for both Lunch and Dinner Bookings.
Menu Available from the 23rd November until 24th December (Excluding Sundays)*

• STARTERS •

Cream of Winter Vegetable Soup,
Parmesan Croutons

Duck and Orange Pate,
Apple and Pear Chutney, Toasted Brioche

Prawn and Crayfish Cocktail,
Marie Rose Sauce, Mixed Leaves

Honey Breaded Goats Cheese,
Cranberry Compote (v)

Pan Seared Scallops,
Pancetta Crisp, Lemon and Prosecco Sauce (£3 Supplement)

• MAIN COURSE •

Roast Breast of Glamorganshire Turkey,
Apricot and Sage Stuffing, Pigs in Blankets, Seasonal Garnish

Homemade Walnut and Lentil Nut Roast,
Honey Roast Vegetables, Wild Mushroom Sauce (v)

Pan Seared Fillet of Salmon,
Crushed Potatoes, Fine Beans, Prawn and Spring Onion Velouté

Twice Cooked Belly Pork,
Cider Apple Jus, Wholegrain Mustard Mash, Savoy Cabbage

Chargrilled 10oz Sirloin Steak,
Peppercorn Sauce, Hand Cut Fries, Grill Garnish (£5 Supplement)

• DESSERTS •

Christmas Plum Pudding, *Brandy Sauce*

Fresh Fruit Pavlova, *Cointreau Clotted Cream*

Rich Chocolate Brownie, *Vanilla Ice Cream*

Salted Caramel Cheesecake, *Praline Ice Cream*

Selection of Ice Creams and Sorbets

Continental Cheese Selection,
Apple and Pear Chutney, Oat Cakes (£2 Supplement)

£29.95 per person

*All Main Courses Served with Traditional Festive Garnish and Seasonal Vegetables.
Deposit of £10 per person required at the time of booking. Pre-order required in advance of the booking date.
Only one bill will be issued per table.*