



Christmas Menu

2 courses 32.⁹⁵ | 3 courses 37.⁹⁵

Starters

Winter vegetable soup with crusty sourdough roll, Welsh Shirgar butter (v/ve)

Marco Pierre White's smooth chicken liver pate with Celtic preserve, red onion marmalade, and melba toast

Classic 70s prawn cocktail with brown bread, Welsh Shirgar butter, fresh lemon and Marie Rose dipping sauce

Laverbread arancini with Dylan's sweet and sticky chilli jam, crispy leeks

Mains

Roasted turkey with garlic and rosemary roast potatoes, Welsh House stuffing, honey roasted parsnip, glazed carrots, spiced red cabbage, sprouts in chestnut butter and rich gravy

Slow roasted beef with garlic and rosemary roast potatoes, honey roasted parsnip, glazed carrots, spiced red cabbage, sprouts in chestnut butter, Yorkshire pudding, and rich gravy

Confit belly pork, fondant potato, braised savoy cabbage, parsnip puree, and red wine jus

Pan-fried sea bass, leek potato cake, chive and tarragon white wine sauce, Pembrokeshire garlic oil

Plant-based turkey with garlic and rosemary roast potatoes, stuffing balls, roasted parsnip, glazed carrots, spiced red cabbage, sprouts and vegan gravy (ve)

Desserts

Crwst Barti Ddu rwm caramel crème brûlée with mini-Welsh cakes

Bara brith bread and butter pudding with Halen Môn crème Cymraeg

Traditional Christmas pudding with Penderyn whisky sauce

Rich chocolate torte with raspberry compote, Crwst salted caramel sauce

Selection of Sorbets (ve)

