



Festive Set Menu

Three courses £42.95

Available from 23rd November - 30th December

STARTERS

Cawl Gaeaf o Lysiau Cymru

Roasted Welsh winter vegetable soup, warm Henllan bread and Welsh Shirgar butter (vea)

Smoked Haddock and Cheese Fishcake

Leek sauce, pickled cucumber and samphire, watercress and Pembrokeshire gold lemon oil

Chicken Liver Parfait

Snowdonia onion chutney, toasted Crwst honey granola, pickled shallots and toasted bread fingers

Beetroot & Butternut Squash Risotto

Beetroot risotto with roasted butternut squash, Applewood cheese, drizzled with Pembrokeshire gold smoked rapeseed oil (ve)

MAINS

Roast Turkey

Roast Turkey, Welsh House stuffing, pigs in blankets, homemade Yorkshire pudding, beef fat roast potatoes, honey-glazed root vegetables, braised red cabbage, chestnut sprouts and rich roast gravy

Slow Braised Feather Blade of Welsh Beef

Celtic Pride feather blade of beef, creamed mashed potato, homemade Yorkshire pudding, honey-glazed root vegetables, braised red cabbage, chestnut sprouts and rich roast gravy

Pan Roasted Hake

Crushed herb potato cake, charred leeks, Celtic coast greens and white wine cream sauce

Chestnut Roast

Topped with wild mushrooms, cranberries and wilted spinach, rosemary roast potatoes, root vegetables, braised red cabbage, chestnut sprouts and rich gravy (ve)

DESSERTS

Chocolate Trillionaire Tart

Rich chocolate tart, winter berry compote (ve)

Traditional Christmas Pudding

Served with Welsh brandy sauce and cranberry compote (v)

Bluestone Sticky Toffee Pudding

Crwst caramel sauce Mario's vanilla ice cream (v)

White Chocolate & Penderyn Whisky Tart

Salted caramel sauce, Chantilly cream and caramelised biscuit crumb (v)

V = Vegetarian / VE = Vegan / VEA = Vegan Alternative

All our food is prepared in a kitchen where allergens are present. If you have an allergy or intolerance, please speak to a team member before ordering. For gluten information, please ask for our NGCI (Non-Gluten Containing Ingredients) menu. We cannot guarantee that any dish is completely free from specific allergens. Our allergen information covers only the 14 legally recognised allergens and does not list every ingredient, so a dish may contain other ingredients you are allergic or intolerant to. Deep-fried dishes may have a higher risk of cross-contamination. Some foods are fried in genetically modified vegetable oil.

We aim to provide the best possible experience and rely on our excellent team to deliver this. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way