



CHRISTMAS MENU

STARTER

Winter Vegetable soup, served with a home baked bread roll (V)

Duck & Clementine Marmalade Pate

with Spiced apricot chutney served on a bed of mixed leaves & melba toast

King Prawn Cocktail, King prawns on shredded iceberg lettuce,
dressed in a Thousand Island dressing. served with brown bread

MAIN

Roasted Crown of Glamorganshire Turkey, cranberry & apple stuffing, pigs in blankets, homemade gravy.

Braised Brisket of Welsh Beef, Yorkshire pudding, pigs in blankets, homemade gravy.

Cranberry & Parsley crusted Salmon, creamy mashed potato, rich tomato & dill sauce.

Roasted red pepper stuffed with couscous (V)

DESSERT

Traditional Christmas pudding with rich brandy sauce (V)

Black Forest Chocolate Brownie served with cherries & vanilla bean ice cream

Three Welsh cheese slate, chutney, grapes & oat cakes

2 COURSE £21.95

3 COURSE £24.95