

Party MENU

Honey Roast Parsnip Soup
with Garlic Croutons

Tempura Torpedo Prawns
with a Sweet Chilli Dipping Sauce

Red Lentil and Sundried Tomato Pâté
with a Fig and Date Chutney and Toasted Blinis

Crispy Duck Bon Bons
with Spring Onions, Hoisin Sauce and Black Sesame Seeds

Roasted Turkey Parcel filled with a Sage & Onion Sausage Meat
wrapped in Smoked Streaky Bacon with Pigs in Blanket and Traditional Gravy

Slow Roasted Brisket of Beef
on a Bed of Horseradish Mash and a Rich Red Wine Reduction

Pan Fried Cod Loin with Sesame Seaweed
served with a Prawn, Cockles, Lemon and Dill Sauce

Trio of Gnocchi with a Herby Tomato Sauce
finished with Black Sesame Oil

Traditional Christmas Pudding
with a Homemade Mynydd Du Brandy Sauce

Banoffee and Caramel Tart
served with Honeycomb Ice-Cream

Gin and Berry Cheesecake
served with Pouring Cream

Traditional Fresh Fruit Salad (GF, VE,V)

Tea/Coffee & Mince Pie

Lunch - 2 course - £23 | 3 course - £27

Dinner - 3 Course £32