

Party MENU

Roasted Carrot and Coriander Soup
with Toasted Pumpkin Seeds and Fresh Cream

Thai Cod and Prawn Fishcake
on a Bed of Dressed Rocket with a Lemon Yoghurt Dip

Ham Hock Terrine
with Warm Toast and Traditional Piccalilli

Honey Roasted Fig Salad
with Pear, Walnuts and Balsamic Dressing

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

Roast Sirloin of Welsh Beef
on a Bed of Horseradish Mash with a Yorkshire Pudding and a Rich Red Wine Reduction

Grilled Salmon Supreme
served on a Bed of Sesame Seaweed with a Prawn, Chorizo, Caper and dill Butter

Parsnip, Spinach and Cauliflower Curry
served with Wild Basmati Rice

Traditional Christmas Pudding
with a Homemade Mynydd Du Brandy Sauce

Raspberry Trifle Gateau
served with Pouring Cream

Dark Chocolate Tart
served with Salted Caramel Ice Cream

Traditional Fresh Fruit Salad (GF, VE,V)

Tea/Coffee & Mince Pie

Lunch - 2 course - £25 | 3 course - £30

Dinner – 3 Course £35