

Christmas Day

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

Chicken Liver, Mushroom and Madeira Pate
with an Apple and Cider Chutney and Wholemeal Toast

Roasted Beetroot, Red Onion and Feta Ravioli
with a Lightly Spiced Tomato Salsa

Spicy Crab Cakes
with a Tomato and Red Pepper Puree drizzled with Lemon Oil

Honey Roasted Parsnip Soup

Roast Pembrokeshire Turkey
with Pigs in Blanket, Traditional Stuffing and Gravy

Roast Rib-Eye of Beef
with Homemade Yorkshire Pudding and Horseradish Sauce

Roast Chicken Breast
served with Creamy Bacon and Leek Sauce and Wholegrain Mustard Mashed Potato

Pan Fried Halibut Steak
topped with Toasted Almonds with Sesame Seaweed and Cherry Tomatoes

Butternut Squash, Brie and Beetroot Tart
with a Beetroot Glaze and Roast Potatoes

Traditional Christmas Pudding
served with a Homemade Mynydd Du Brandy Sauce

Tiramisu
with Rum and Rasin Ice Cream

Biscoff Panacotta
with a Banana Ice Cream

Snowdonia Cheese Board
with a Welsh Fig and Date Chutney and Crackers

Freshly Brewed Tea or Coffee & Mince Pie

£96.95

(v) vegetarian. (ve) vegan. If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements.
Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.