

Bwydlen Nadolig / Festive Menu

Available throughout December Monday to Saturday 12pm - 9pm (Booking required)
Sundays 12pm - 8:30pm (booking advised but not essential)

Starters

- Maple Roasted Parsnip and Celeriac Soup with Rustic Bread & Welsh Butter (V) (GFR)
- Smoked Salmon marinated in Brecon Gin and Lime served with Pickled Cucumber and Belini (GFR)
- Melon wrapped in Parma Ham with Mixed Berries (GF)(V)
- Welsh Rarebit with Crunchy Beetroot Bites (V)
- Perl Wen, Pecan Nuts and Butternut Squash Risotto (V)(GF)
- Two Sailors - King Prawns and Mussels with a Coconut and Chilli Sauce (GF)



Mains

- Traditional Roast Turkey, Cranberry "Vol au Vents", and all the Seasonal Trimmings (GFR)
- Rattray's Welsh Brisket of Beef & Yorkshire Pudding and Vegetables (GFR)
- Confit of Duck Leg, Brocoli infused with Toasted Garlic and Hazelnut, Honey Glazed Carrots, Horseradish Potato Gratin with Cranberry Jus
- Rattray Butcher's Lamb Rump served with a Fresh Mint and Parmesan Crust, Celeriac Puree, with Madeira Wine and Shallot Gravy
- Gwynt y Ddraig Cider Braised Belly of Pork with Irish Colcannon Mash and Roasted Root Vegetables
- Fillet of Sea Bass served on a Wild Mushroom and Champagne Risotto served with Maple Syrup Glazed Parsnips (GF)
- Roast Vegetable and Lentil Cottage Pie with Herb Gravy (GF)

All above served with Seasonal Vegetables and Potatoes



Desserts

- Clementine, Raspberry and Prosecco Trifle
- White Christmas Coconut Cheesecake with Pina Colada Ice Cream
- Poached Pears in Mulled Wine served with Pimms Sorbet (GF)
- Chef's Ultimate "Taj Mahal" Creamy Date Torte
- Christmas Pudding with Fruit Compote, Toffee Pudding Ice Cream and Brandy Cream
- Chocolate and Cherry Tart with Vanilla Ice Cream
- Duo of Cheeses - Whisky and Ginger Cheddar & Snowdonia Red Devil

Two course £17.95 Three Courses £21.95

Three Courses with Coffee and Mince Pies £23.95

Information-(GF) Dish is Gluten Free (GFR) Dish can be prepared Gluten Free on Request

