



CHRISTMAS MENU

2 COURSES £25 | 3 COURSES £30

to start

PARSNIP SOUP

Hand crafted Walnut and cranberry bread, crispy parsnip skins and pickled chestnut

DUCK RAVIOLI

Wild mushroom fricassee, fermented turnip, truffle powder

MACKEREL PATE

Pickled and fresh apple, horseradish emulsion and powder

BEETROOT & GOATS CHEESE

Goat cheese mousse, beetroot, ketchup, meringue and salt baked

the main event

WELSH PEMBROKSHIRE TURKEY

Sage & onion stuffing, pigs in blankets, duck fat roast, pickled spiced red cabbage & a sprout, bacon and chestnut fricassee

CELTIC PRIDE BRISKET

Mustard mash, texture of beetroot, beer gravy and horseradish

FISH OF THE DAY

Langoustine bisque, creamed leeks, pickled apple and potato tuile

HAFOD CHEESE CROQUETTE

Parsnip, wild mushroom and kale fricassee, pickled chestnut

Something to finish...

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce, poached fruit, oat biscuit crumble

CHOCOLATE ORANGE

Chocolate pannacotta, orange gel, orange ice cream, spiced orange jelly chocolate & orange crumble

CARAMEL CHEESECAKE

Walnut and lotus biscuit, caramelised walnuts, chocolate glaze, walnut ice cream

FIVE WELSH CHEESES (SUPPLEMENT £2.50)

Chutney, grapes, Celery and biscuits

Please be aware our food may contain the following allergens: peanuts, nuts, milk, egg, fish, shellfish, soya, Gluten, Sesame seeds, celery, mustard, lupin and Sulphites.

If you have any allergies or concerns, please speak to your server. All weights are before cooking.