

CHRISTMAS PARTY EVENING MENU 2024

Starters

Spiced Butternut Squash, Apple & Thyme Soup (Ve) *
Served with crusty bread

Potted Local Pheasant & Pork Rillettes *
Infused with brandy, served with toasted sourdough & dill gherkins

Confit Pulled Duck & Pancetta Arancini
Served with warm carrot & cumin puree

Citrus Cured Salmon Gravavlax *
With horseradish crème fraîche & buttered brown bread

Roasted Shallot, Caerphilly Cheese & Leek Tart (V)
With spiced tomato chutney

Main Courses

Traditional Roasted Turkey *
Sage & onion stuffing, pig in blanket, cranberry sauce

Breast of Local Pheasant
With sage stuffing & wrapped in bacon, red wine & prune sauce

Slow Braised Pork Belly (GF)
With cider jus & Bramley apple sauce

Roasted Salmon Supreme & King Prawns (GF)
Served with a white wine, cream & chive sauce

Pan-Seared Fillet of Sea Bream (GF)
With cherry tomatoes, garlic, capers & rosemary

Chestnut, Parsnip & Mushroom Festive Roast (Ve)
With redcurrant jelly, onion & thyme vegan gravy

Spiced Chickpea & Sweet Potato Wellington (V)
With a tomato & roasted pepper coulis

All served with a selection of seasonal vegetables, new potatoes & roasties (V)

Puddings

Traditional Christmas Pudding
With Brandy sauce

Spiced Date & Pecan Treacle Tart
With gingerbread ice cream

Chocolate Orange Crème Brulee *
With homemade shortbread

Saffron & Poached Pear Trifle
Flavoured with madeira & ginger

White Chocolate & Raspberry Cheesecake
With raspberry coulis

Selection of Welsh Cheeses
Apple & chilli chutney, savoury biscuits

(GF) Indicates this dish is gluten free
* Indicates this dish can be adapted to be gluten free
(v) Indicates this dish is suitable for vegetarians
(Ve) indicates this dish is suitable for Vegans

Freshly brewed coffee & Warm Mince pies to finish