

Christmas Menu 2021

Canapés on arrival

~ To start ~

Spiced sweet potato, squash, carrot & lentil soup with naan bread v, df

Pickled watermelon with prosciutto salad gf, df

Brie wedge with a plum sauce & salad

Vegetable terrine served with a spicy plum & apple compôte v, df

~ To follow ~

Hand-carved crown of turkey with all the trimmings gf

Medley of seafood in filo pastry served on a hollandaise sauce

Beef & venison casserole cooked in a redcurrant & mushroom sauce gf, df

Mushrooms in a creamy basil sauce served in a puff pastry case v, df

~ all served with roast potatoes, cauliflower & broccoli gratin & a selection of seasonal vegetables

~ For pudding ~

White chocolate & raspberry parfait on a berry coulis gf

Lemon panna cotta with shortbread gf

Selection of Welsh cheeses with savoury biscuits, grapes, celery & chutney gf

Biscoff cheesecake drizzled with toffee sauce df

~ To finish ~

Freshly brewed tea & coffee with mints

£23

~ including fruit juice, Shloer & mineral water (no alcohol permitted)