



CHRISTMAS PARTY MENU 2015

Roasted parsnip, apple, chestnut & Caerphilly cheese soup with warm home-made onion focaccia bread and Welsh butter

Shredded Crispy welsh lamb with houmous, crumbled feta cheese, minted yoghurt and puffed masala spiced chick peas

Duck, orange & brandy pate with home made toasted onion bread, Welsh butter, baby pickles and a boozy fruit chutney

Crispy home made black pudding filo pastry parcels served on a smoked bacon & apple relish, caramelised red onions and topped with a beer & grain mustard dressing

Butternut squash, roasted garlic & hazelnut risotto topped with a Llandyrnog cheddar cheese crumb, truffle oil & winter herbs

Warm little Parmesan & bacon pancakes topped with home smoked haddock, pea shoots and a lemon & garlic butter

Fine slices of beet root & gin cured smoked salmon with lemon creme fraiche, granary bread croutons, avocado purée, water cress & extra virgin olive oil



Butter basted fresh turkey breast with duck fat roast potatoes, home-made sausage pigs in blankets, sage, apricot and roast onion stuffing, sticky red cabbage, crispy parsnips and turkey roasting gravy

Pan fried calfs liver cooked pink or well done served with buttermilk & leek mash, crispy bacon, mushrooms, and a red wine & shallot sauce

Sticky ox cheek braised with prunes, Guinness & thyme served with celeriac & truffle purée, crispy cabbage & real chips cooked in beef dripping

Grilled loin of cod cooked in lemon butter and served on a smoked haddock & parsley fish cake and topped with a lobster Thermidor sauce & asparagus fritters

Pan roasted monkfish rolled in our secret red curry spice blend and served on Bombay potatoes, spiced tomato, lentil & coriander cous cous and topped with mint yoghurt and a prawn & onion bhaji

Pan roasted duck breast served on a parsnip & confit duck hash cake, port braised red cabbage, spiced winter berry & mulled pear chutney and topped with red wine sauce and honeyed pecan nuts

Grilled portobello mushrooms topped with butter beans, herbs, sautéed potatoes, chick peas & melting Brie and served on a cherry tomato & basil sauce

Pan fried extra mature sirloin steak with peppered sticky shallots, home made pate en croute, crispy red onions, hand cut chips cooked in beef dripping and pepper corn sauce (£4.50 suppliment)



Welsh whiskey, ginger & lemon posset with caramelised pineapple & granola

Toasted Belgian waffle topped with rum butter scotch sauce, vanilla pod ice cream & home made toffee popcorn

Sticky toffee Christmas pudding with brandy custard & home made mince pie ice cream

Crispy hot banana fritters drizzled with golden syrup and topped with clotted cream ice cream

Wedge of mature Stilton cheese with a tot of house port and winter spiced roast pears

Home made Black cherry & vanilla cream meringue roulade with black berry coulis & vanilla ice cream

A choice of 3 artisan cheeses with crackers, home made fruit chutney of the week, apples, celery and grapes. (£3:50 suppliment).