



CHRISTMAS 2026

2 COURSES - £39.95

or

3 COURSES - £47.95

STARTERS

Smoked Mackerel Pâté

Freshly made mackerel and horseradish pâté with pickled cucumber & dill served with gluten free toast (GF)

Butternut squash ravioli

butter nut squash & sage ravioli served in a white wine & cream sauce served with crispy sage, parmesan & pangritala (VG, VE available)

Parsnip & ginger soup

served with with parsnip crisps & toasted ciabatta (VG, GF & VE available)

Ox Cheek croquettes

Served with an anchovy mayonnaise

Sage, cranberry & sausage wellington

served with house made cranberry sauce

MAINS

Turkey roasted with rosemary & sage

served with pigs in blankets, stuffing & a red wine jus (GF Option Available)

Slow braised Beef Brisket

Shallot puree, roasted shallots, stuffing & a red wine jus. (GF Option Available)

Fillet of Sea bass

served in a white wine cream with leeks & fresh mussels (GF Option Available)

Tender Pork Belly

8 hour slow cooked with pork croquette, pumpkin puree & a red wine jus (GF Option Available)

Caerphilly cheese & braised leek tart

served with with mushroom gravy (VG, VE Option Available)

All mains served with fresh seasonal greens, red cabbage & roasted new potatoes

DESSERTS

Italian Panettone Bread & Butter Pudding

served with vanilla ice cream (VG)

Chocolate orange delice

spiced orange compote, ginger crumb & vanilla ice cream.

White chocolate profiteroles

filled with Chantilly cream served with a spiced orange marmalade & pecan praline. (VG)

Cheese Board

A selection of Welsh & Italian cheeses. £5.00 supplement

Christmas bara brith

Our welsh twist on the traditoinal christmas pudding served with brandy custard.

*All Christmas booking require £15 per head deposit. Pre-orders required. Full allergen list available upon request.
Discretionary 10% service charge added.*

