



FESTIVE

Lunch

Sunday 8th December

Baked Welsh Cheese Rarebit, Small Leaf Salad and Toasted Sourdough
Chicken, Apricot and Tarragon Terrine with Spiced Plum Chutney
Sloe Cured Gravd Lax, Cream Cheese Blini
Sweet Potato and Parsnip Velouté
Beef Consommé Royale

Roast Hen Turkey with Bacon Chipolata, Bread Sauce, Pancetta, Sage and
Chestnut Seasoning with Cranberry Sauce
Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce
Roasted Tournedos of Monkfish stuffed with Sunblushed Tomato and Basil
wrapped in Parma Ham on Tomato Coulis
Grilled Fillet of Plaice with Lemon and Lobster Butter and Vegetable Ribbons
Twice Baked Spinach, Mushroom and Gruyere Cheese Souffle
Baked Vegetable Wellington with Mornay Sauce

Duck Fat Roast Potatoes and Parsley New Potatoes
Roasted Brussel Sprouts with Pancetta and Toasted Chestnuts
Honey Roasted Parsnips and Carrots

Baileys Crème Brulee with White Chocolate and Pink Peppercorn Shortbread
Black Forest Roulade with Caramel and Vanilla Ice Cream
Mulled Wine Poached Pears with Vanilla Zabaglione
Traditional Christmas Pudding with Brandy Sauce
Lemon Cream Tart with Spiced Berry Compote
Selection of Welsh and Continental Cheese with Biscuits

Coffee or Tea served with Homemade Mince Pie served
in any of our Lounges

THREE COURSES £39.00 CHILDREN (9-14) £20.00 CHILDREN (8 & UNDER) £12.00

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