

STARTERS

Chicken liver & Cointreau pate with melba toast

Parsnip & almond soup, parmesan bread croutons

Smoked salmon & cold water prawn salad, dill sauce

Beetroot, goat's cheese & walnut salad with a pomegranate molasses dressing

MAINS

Traditionally roasted and sliced turkey breast with baked gammon ham, sage & onion stuffing served with homemade gravy

Wild mushroom, cranberry, spinach and goats cheese filo pie with cashew cream sauce

Baked Madras-marinated fillet of salmon on a bed of pea puree

Pork belly glazed with soy and honey

An 8oz fillet steak, fries, cherry tomatoes, with a mushroom, onion, garlic & tomato pot, red wine sauce (Supplement of £ 11 extra)

All mains are served with assorted seasonal vegetables

PUDDINGS

Traditional Christmas pudding with brandy cream sauce

Trio of ice creams – chocolate, vanilla and Penderyn whisky & honey ice cream

Affogato - Pembrokeshire vanilla ice cream, a measure of Amaretto and an espresso coffee shot, to be blended as you like

Duo of Welsh cheeses – Perl Wen and Colliers cheddar with crackers, sliced apple & piccalilli

Allergy Information – due to processes within our small kitchen all dishes may contain traces of nuts, gluten and all other allergens.

£23 for 2 courses £29.50 for 3 courses



