



Bwydlen Nadolig/Christmas Menu 2019

I Ddechrau / To Start

- Butternut Squash & Chestnut Soup with Rustic Bread & Welsh Butter (V) (GFR)
- Terrine of Pork, Game, Port & Cranberries with Tomato Chutney & Rustic Bread
- Welsh Rarebit Quiche with Dressed Leaves and Chutney
- Smoked Mackerel & Spring Onion Bruschetta (GFR)
- Potted Cockles with Rustic Bread (GFR)
- Red Lentil, Sun Dried Tomato & Welsh Mead Pate on Toasted Ciabatta (VGN) (GFR)

Prif Gwrs / Mains

- Traditional Roast Turkey, Cranberry "Vol au Vents", and all the Seasonal Trimmings (GFR)
- Rattray's Welsh Brisket of Beef, Yorkshire Pudding and Vegetables (GFR)
- Confit of Duck Leg, Duchess Potatoes, Stuffing, Red Cabbage, Green Beans & Cranberry Jus (GFR)
- Braised Lamb Shank, Mash with Truffle and Roasted Garlic, Vegetables and Rosemary Gravy (GFR)
- Venison Goulash with Chunky Potatoes (GFR)
- Plaice with Garlic & Herb Crust, Sautee Potatoes with Laver Bread, Capers & Tomato Sauce (GFR)
- Festive Stuffed Aubergines with Potatoes Cake, Vegetables and Gravy (VGN)

Pwdin / Desserts

- Chocolate Mousse Torte with Fruit Compote (GF)
- Crème Brulee (GF)
- Christmas Pudding with Fruit Compote, Toffee Pudding Ice Cream & Brandy Cream
- Chef's Ultimate Sherry Trifle
- Lemon and Lime Cheesecake
- Festive Sunday – Fresh Fruit with Lemon and Mango Sorbet (VGN) (GF)
- Festive Cheese Board

Followed by Coffee and Mince Pies

Two Courses £19.95/Three Courses £24.95



(GF) Gluten Free / **(GFR)** Gluten Free by Request / **(V)** Vegetarian / **(VGN)** Vegetarian

All dishes are cooked in an environment containing gluten and nuts. While every effort is made to avoid such, we cannot guarantee dishes to be 100% allergen free.