

Bwydlen Nadolig / Festive Menu

Available throughout December Monday to Saturday 12pm - 9pm (Booking required)
Sundays 12pm - 8:30pm (booking advised but not essential)

Starters

- Roasted Butternut Squash and Sweet Potato Soup** with Rustic Bread & Welsh Butter (V) (GFR)
Smoked Salmon marinated in Brecon Gin and Lime served with Pickled Cucumber and Belini (GFR)
Terrine of Welsh Game with Toasted Ciabatta (GFR)
Endive Salad with Honey Glazed Walnuts, Apple and Yoghurt Dressing (GF)
Welsh Rarebit with Crunchy Beetroot Bites (V)
Two Sailors - King Prawns and Mussels with a Coconut and Chilli Sauce (GF)



Main Courses

- 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, Broccoli infused with Toasted Garlic and Hazelnut, Honey Glazed Carrots, Potato Gratin with Cranberry Jus
Rattray Butcher's Lamb Rump served with a Fresh Mint and Parmesan Crust, Celeriac Puree, with Madeira Wine and Shallot Gravy
Gwynt y Ddraig Cider Braised Belly of Pork with Chefs Black Pudding and Creamy Mash and Roasted Root Vegetables
Fillet of Sea Bass with Mushroom Potatoes, Maple Syrup Glazed Parsnips and a Spicy Asparagus Sauce (GF)
Mushrooms Bourguignon with Mashed Potatoes, Seasonal Vegetables (GF) (v)

All above served with Seasonal Vegetables and Potatoes



Desserts

- Chef's Ultimate Fresh Fruit Sherry Trifle**
Chocolate and Penderyn Merlyn Cream Cheesecake topped with Crunchy Caramelized Hazelnuts
Tiramisu with Vanilla Ice Cream
Caramelized Apples and Cream Torte with Clotted Cream Ice Cream
Festive Sorbet Sundae - Gin & Tonic and Peach Bellini (GFR)
Christmas Pudding with Fruit Compote, Toffee Pudding Ice Cream and Brandy Cream
Duo of Cheeses - Whisky and Ginger Cheddar & Snowdonia Red Devil

Two course £17.95 Three Courses £21.95
Three Courses with Coffee and Mince Pies £23.95

Information - (GF) Dish is Gluten Free (GFR) Dish can be prepared Gluten Free on Request

