

Christmas Lunch Menu

2 courses £24.95 | 3 courses £29.95

Seasonal Welsh dining from our bakery, our farms and local suppliers

Starters

Cauliflower Soup - Roasted cauliflower soup, pickled cauliflower, toasted seeds, lâl bakery seeded roll (Ve, Gf-a)

Cured Cod - Beetroot & horseradish cured cod, toasted fennel seed, horseradish crème fraîche, clementine gel, crostini (Gf-a)

Rarebit - Welsh cheddar rarebit on sourdough, cranberry and port chutney, pickled shallot, Winter leaves (V)

Main event

Roast Turkey - Roast turkey, roast potatoes, creamed sprouts, pigs in blankets, roasted carrots and parsnips, sage and onion stuffing

Roast Squash Pithivier - Roast Squash, beetroot & chestnut pithivier with all the trimmings, roast potatoes, creamed sprouts, roasted carrots and parsnips, sage and onion stuffing (Ve)

Fish Pie - Traditional fish pie, Cheddar mash, buttered leeks, peas and parsley

Desserts

Trifle - Christmas sherry trifle, vanilla sponge, spiced pear, sherry custard, chantilly cream & toasted almond (V, N)

Welsh Cheeseboard - Snowdonia Rock Star, Mature Teifi, Trefaldwyn Blue, Bara Brith, Spiced Pear Chutney, Welsh Crackers (V) +£3 Supplement

Sticky Date Pudding - Miso Butterscotch, ginger-oat crumble, Mario's vanilla ice cream (Ve)

Coffee

Americano		£3
Latte	Make it merry! Add Baileys, Amaretto, Tia Maria or your favourite festive tippie for £3	£3.50
Cappuccino		£3.50
Hot Chocolate		£3.50
Tea		£3



n - Contains nuts
gf - Gluten free
v - Vegetarian
ve - Vegan
gf-a - Gluten free alternative available
ve-a - Vegan alternative available
df - Dairy Free

Please inform a member of the team of any allergies or intolerances.
The menu does not show all allergens present in our food.
A full list of allergens are available on request.

SCAN FOR ALLERGENS

