







STARTERS

Chicken, Black Pudding and Leek Terrine

Welsh rarebit emulsion, black treacle cornbread (W,B,D,E,MU)

Prawn and Crayfish Cocktail

Pickled cucumber, confit tomato, dill scone (CR,E,D,MU)

Beetroot

Celery leaves, toasted pinenuts, houmous, redcurrant glaze (V,SE,SD,C)

MAINS

Roasted Pembrokeshire Turkey Crown

Pork and apple stuffing, pigs in blankets, bread sauce, turkey jus (W,B,C,E,D)

Braised Shin of Welsh Beef

Beer braised carrots, horseradish and parsley mash, pickled shallots (W,D,E,SD,MU,C)

Herb Crusted Fillet of Salmon

Pea risotto, confit fennel, pink peppercorn sauce (F,B,D,MU)

Wild Mushroom, Jerusalem Artichoke and Spinach Pie

Parsnip chips, parsley mash (V,W,E,MU)

DESSERTS

Traditional Christmas Pudding

Vanilla and brandy sauce (V,R,SP,W,B,O,A,D,E)

Iced Barti Rum Trifle

Sugared almonds (V,W,SD,E,A,D)

Chocolate and Merlyn Cream Tart

Orange yoghurt sorbet, glazed figs (V,S,D,E,SD)

Welsh Cheese and Biscuits

Pel Las, Perl Wen and Snowdonia Black Bomber, with grapes, spiced tomato chutney and Cradoc crackers (*V,W,D,SD*)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | Lifestyle: Plant-based, (V) Vegetarian