



# EVENING CHRISTMAS MENU 2023

## To Start

Cauliflower, coconut and cumin Soup, croutons and bread (Gfo)

Deep fried panko crumbed halloumi  
With spicy tomato and caramelised red onion chutney

Chicken liver, garlic and cognac pate, Apple and ale chutney with toasts

Prawns in Marie Rose, smoked salmon salad  
With beetroot and horseradish dressing (Gfo)

## Main Course

Roast Turkey with stuffing, pigs in blankets, Yorkshire pudding and gravy (Gfo)

Crispy Pork belly, creamy mash with apple cider gravy

Festive Beef burger with bacon, brie and cranberry

Spiced Vegan burger, salad, onion rings and hand cut chips (Vg)

Creamy Salmon and King Prawn Linguine with Parmesan and Truffle oil

Griddled 10oz Sirloin Steak, mushrooms, toms & onion rings (£7 Supplement)

Sweet potato, beetroot and balsamic red onion chutney wellington with roast potatoes,  
snips and gravy (Vg)

## To Finish

Warm Christmas pudding with brandy sauce

Terry's chocolate orange Cheesecake

Gingerbread creme brûlée

Cream filled profiteroles with toffee sauce and popcorn

Blackcurrant and Prosecco cheesecake (GF)

Chocolate Brownie, black cherry Trifle (GF)

Selection of welsh cheese, chutneys and biscuits (£3 supplement)

2 courses £25.95

3 courses £29.95

Tea/Coffee & Mince pie £3.95

