



Festive Menu

All our ingredients are fresh and wherever possible, locally sourced.
(Vegetarian and gluten-free options available).

STARTERS

Celeriac and thyme soup | Carmarthenshire ham **v/vg***

Seared pigeon breast | smoked mashed potato | sweet and sour baby onions

Smoked salmon | balsamic tomatoes | basil pesto | Pembrokeshire micro-herb salad

MAINS

Pan fried guinea fowl | parsnip purée | black pepper mashed potato | bacon and sprouts with jus

Haddock fillet | new potato chorizo salad | wilted spinach

Courgette potato cake | peas and lemon | carrot puree | chantey carrots | baby spinach **vg**

Traditional roast turkey dinner | homemade stuffing | pigs in blankets | seasonal vegetables | cranberry sauce | gravy

DESSERTS

Christmas pudding | brandy butter **vg**

Clementine cheesecake | chocolate crumb | chocolate ganache | Chantilly cream

Homemade mulled wine pannacotta | winter fruits

TWO COURSES - £30.00 per head

THREE COURSES - £35.00 per head

SPECIAL UPGRADE - £15 per head

Upgrade includes drink on arrival, choose from a 125ml glass of Vaparetto Prosecco NV, a pint of Birra Moretti lager or Old Mout cider. Followed by a cocktail or mocktail to finish.

v - vegetarian. **vg** - vegan friendly. **v/vg*** - can be made vegan or vegetarian.