

Available from Nov 27th
Fri & Sat
From 6:00 pm



2 Courses - £36

3 Courses - £42

Christmas

DINNER MENU

STARTERS

Chef's Soup of the Day

Rosemary and Garlic Croutons, Welsh Butter & Sourdough

Breaded Brie Croquettes V

Cranberry and Port Sauce

Chicken Liver Parfait

Red Onion Marmalade, Toasted Brioche

Duo of Salmon

Smoked Salmon, Cream Cheese and Chive Roulade, Oak Roasted Rillette, Dill Hollandaise Sauce

MAINS

Roast Turkey

Charlie Parry's Honey Bourbon and Maple Bacon Pigs in Blankets, Apricot and Chestnut Stuffing, Honey Glazed Carrots and Parsnips, Roast Potatoes, Cranberry, Bread Sauce, Port Gravy

Pan Fried Cod Fillet

Parsley and Caper Crushed New Potatoes, Spinach, Poached Egg, Chive and Saffron Sauce

Honey Glazed Penllyn Estate Pork Belly

Sweet Potato Puree, Roasted Chestnuts, Braised Red Cabbage, Crackling, Gwynt Y Ddraig Cider Jus

Short Rib of Penllyn Estate Beef

Mashed Potato, Seasonal Greens, Wild Mushroom, Smoked Bacon Lardons, Confit Shallot, Cognac and Peppercorn Sauce

Beetroot and Braised Fennel Risotto V (VG on Request)

Goat's Cheese, Chive, Crème Fraiche

DESSERTS

Traditional Christmas Pudding

with Brandy Sauce

Chocolate and Pecan Tart

Raspberry Sorbet, Vanilla Mascarpone

Sticky Toffee Pudding

Salted Butterscotch Sauce, and Vanilla Ice Cream

Welsh Whisky Liqueur Crème Brulee

Chocolate Sablé Biscuit

We prepare your meals fresh to order using as much produce from our farm and the local surrounding area as possible.
Christmas Cracker included for dinner menu only.

Please inform a member of staff of any dietary requirements.

N.B. While we do our utmost to accommodate dietary requirements, we do use all allergens in our kitchen and cannot 100% guarantee no cross-contamination.

**(V) Vegetarian
(VG) Vegan**

**For Gluten Free Please
Speak To a Member of Staff**