



Christmas MENU

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Freshly Baked Baguette and Olives upon arrival

STARTERS

Smoked Salmon Mousse Crostini with Prawns, Miso
Mayonnaise & Cucumber Salad

Chicken Liver Pate with Toasted Baguette & Red
Onion Chutney

Creamy Roasted Butternut Squash Soup with Crusty
Bread

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Cleanser of The Chefs Sorbet

MAIN DISHES

Roast Turkey with Pigs in Blankets, Sausage Meat
Stuffing, roast Potatoes, Glazed Carrots, Roast Parsnip,
Swede mash, Yorkshire Pudding & Turkey Gravy

Roasted Sirloin of Beef, Roasted Potatoes, Glazed
Carrots, Roast Parsnips, Swede Mash, Yorkshire
Pudding, Beef Gravy

Baked Salmon, Gratin Potatoes, Tenderstem Broccoli
and Lemon Voloute

Roasted Vegetables and Goats Cheese Strudel,
Roasted Potatoes, Glazed Carrots and Parsnips, Red
Wine Sauce & Cranberry sauce

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DESSERTS

Christmas Pudding with Brandy Sauce
Welsh Cheese, Crackers and Caramelised Onion
Chutney

