

# CHRISTMAS MENU



## Starter

**Carrot and orange soup**  
cumin oil

**Pressed ham hock terrine**  
brioche | red onion marmalade

**Smoked salmon**  
chive emulsion | celeriac remoulade

**Panko brie**  
cranberry sauce | secrets salad

## Main

**Turkey paupiette**  
roasties | carrots | parsnips | braised red cabbage | pigs in blankets  
sprouts | red wine sauce

**Braised beef brisket**  
dauphinoise | braised red cabbage | confit carrot  
red wine sauce

**Market fish**  
crushed new potato | beurre blanc sauce | cockles | samphire  
herb oil

**Pithivier**  
goats cheese | red onion | spinach | basil veloute  
glazed cherry tomato | crispy root vegetables

## Dessert

**Matured Christmas pudding**  
brandy butter | rum and raisin ice cream

**Welsh cheese**  
perl wen | pre las | black bomber | crackers | chutney | grapes

**Vanilla cheesecake**  
winter spiced berry compote | meringue

**Spiced rum panna cotta**  
shortbread | dark chocolate soil

**Two courses 35 | Three courses 41**

Please note that tables 6 and over will need to pre-order their meal.  
£10 non-refundable deposit per person.  
Balance due 7 days ahead of booking.

Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.

\*Our photos are for promotional use and may not match current dishes exactly, but we promise they're just as delicious!