

Christmas Menu

STARTERS

Prawn Cocktail (GF*)

with granary bread and a salad garnish

Homemade Soup of the Day (GF*)

with a bread roll

Homemade Duck Liver Pâté (GF*)

with homemade whisky & orange marmalade, toast and a salad garnish

Seared Fresh King Scallops (GF)

with hollandaise sauce and dressed leaves

Deep Fried Organic Welsh Brie (V)

with homemade orange & cranberry relish and a salad garnish

Goats Cheese & Caramelised Red Onion Tartlet (V)

with homemade chutney and a salad garnish

Melon Fruit Salad (V) (GF)

in fresh fruit juice

(GF) Gluten Free

(GF*) Can be altered to Gluten Free

For information on food allergens, please ask for assistance.

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MAIN COURSE

Crown of Monmouthshire Turkey (GF*)

with homemade cranberry & sage stuffing and chipolata
& streaky bacon wrap, served with roasted potatoes and parsnips

Roast Silverside of Mature Local Beef (GF*)

with homemade Yorkshire pudding, served with roasted potatoes and parsnips

Local Pork Loin with Crackling (GF*)

with homemade cranberry & sage stuffing, served with roasted potatoes and parsnips

Pan Fried Duck Breast (GF)

with a wild berry and brandy sauce

Grilled Fresh Fillet of Salmon (GF)

with crayfish and a white wine and dill sauce

Grilled Fresh Fillet of Hake (GF)

with a homemade parsley sauce

Leek, Red Onion & Thyme Puff Pastry Tart

stuffed with Quorn™ and Caerphilly cheese,
served with homemade chutney, new potatoes and salad

All served with seasonal vegetables, new potatoes
and homemade gravy unless otherwise stated

DESSERTS

A Selection of Homemade Desserts of the Day

Coffee or Tea & Mints

£28.95