



FESTIVE DINING MENU

TO START

Roasted Celeriac & Apple Soup, basil oil & garlic croutons.
GFA, VE, CE

Baby Prawn & Smoked Salmon Tian, avocado & toasted crostini.
D, F, G, GFA

Grilled Goat's Cheese & Beetroot Tartlet, red onion marmalade & rocket leaf salad.
GF, D, E, SD

Chicken Thigh & Ham Hock en Croûte, red onion marmalade & baby leaf salad.
GFA, D, SD

TO FOLLOW

Roasted Turkey Crown & Sausage Meat Stuffing, braised fondant potato, roast carrot & parsnip, Brussels sprouts and cranberry tartlet, thickened turkey gravy.
D, G

Butternut Squash, Pea & Sage Risotto, herb oil dressing.
VE, GF, CE, SD

Fillet of Salmon, garnished with pan-fried spinach, leeks and samphire, new potatoes, finished with hollandaise.
GF, F, D, SD

Slow-Braised Shin of Beef, creamed potatoes, roasted root vegetables, tenderstem broccoli & thickened juices.
GF, D, SD, CE

TO FINISH

Classic Crème Brûlée, nutmeg brittle & house-made shortbread.
G, D, E

Baked Lemon Curd set in sweet pastry, served with raspberry sorbet.
G, D, E

Sticky Toffee Pudding, served with salted caramel sauce and vanilla ice cream.
GF, D, E

A Small Tasting of Snowdonia Welsh Cheese, chutney, savoury crackers & Welsh butter. GFA, D, CE, MU