



Christmas MENU



STARTERS

Classic prawn cocktail served on a bed of freshly prepared salad, beautifully drizzled with Marie Rose sauce.

Duck and orange pâté accompanied by cream crackers, cheese, and a festive chutney.

Delicious homemade spiced parsnip and butternut squash soup served with a slice of sourdough bread and butter.

MAINS

Roasted Turkey accompanied by Pigs in Blankets.

Homemade Cranberry and Nut Roast.

Tender Slow-Roasted Beef.

Served alongside crispy roast potatoes, Yorkshire pudding, stuffing, and seasonal vegetables.

DESSERTS

Delicious Christmas pudding served with a rich brandy sauce.

Delicious homemade sherry trifle served with a drizzle of cream.

Penderyn Cheesecake served with a drizzle of Cream.



Followed by tea or filtered coffee
with a Home-Made Mince Pie

Friday Evenings 6pm - 9pm
Booking Required

2 Courses £27.00

3 Courses £32.50

