



DINING PARTY MENU

£27/HEAD

Roast Butternut Squash Velouté, Chilli and Coriander Yoghurt (V, GF)
Smoked Salmon and Trout Blinis, Gin Lime and Cucumber Crème Fraîche
Confit Goose Leg Terrine, Cranberry and Orange Chutney, Grilled Sour Dough
Grilled Portobello Mushrooms, Spinach, Red Onion on a Gluten Free Croute,
Balsamic Dressing (V, GF))



Dishes served with Traditional Christmas Vegetables for sharing

ROAST USK VALE TURKEY BREAST

Pork and Chestnut Stuffing, Roast Potatoes, Parsnips, Gravy

PAN-SEARED BREAM FILLET

Dill Potatoes, Samphire, Caper and Shallot Dressing (GF)

BRAISED WELSH LAMB SHOULDER

Olive Oil Mash, Green Beans and Rosemary Jus (GF)

FIVE NUT ROAST

Roast Potatoes, Parsnips, Spinach and Vegetarian Gravy (V)



Christmas Pudding and Brandy Sauce (V)

Poached Pear, Vanilla Pannacotta, Poire Williams Syrup (GF)

Chocolate and Walnut Brownie, Hot Fudge Sauce (V)

Perl Wen and Stilton Cheese, Chutney and Biscuits (V)