CHRISTMAS

STARTERS (choose one)

Crispy cod cheeks with pea shoots and dill dressing Smoked duck breast OR smoked tofu with a potato croquette & beetroot purée* Roasted celeriac & apple soup served with sourdough bread*

MAINS (choose one)

Slow-braised beef brisket with horseradish cream and pig in blanket
Turkey roulade with pork, cranberry & chestnut stuffing, served with pig in blanket
Caramelised onion & artichoke puff pastry tart with "roots in robes" (vegan)

SERVED WITH (vegetarian, ask for vegan or gluten-free)

Brussels sprouts Braised red cabbage

Rosemary roast potatoes Yorkshire pudding

Roasted carrots Welsh rarebit cauliflower cheese

Roasted parsnips Seasonal greens

DESSERTS (choose one)

Traditional Christmas pudding with a cacao liqueur cream*
Warm pistachio brownie with a matcha & white chocolate ganache*
Red berry & clementine meringue semifreddo



CHRISTMAS PARTY BUFFET FROM £13.95 PER PERSON

WRAPS

Turkey, cranberry, and stuffing
Nut roast, mushroom, and rocket (vegan)
Perl Wen, spinach, and Christmas chutney



Roasted new potato winter salad (vegan)
Mushroom and chestnut arancini with truffle aioli (vegan)
Spinach, kale & clementine salad
Foccacia & festive dips

BOOKING INFORMATION:

Bookings available from Thursday 20th November until Friday 19th December.

Christmas Party Buffet Menu available to groups of 10 or more.

£10 per head non-refundable deposit on booking. Private room hire available for groups of 20+.





