



Christmas Menu 2019

Starters

Winter mushroom soup, Caerphilly, glazed baby onions (gf)(v)

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Pressed pork and pear terrine, chutney, soda bread

Mains

Roast salmon, dill beurre blanc, colcannon, salted grapes (gf)

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Sage and onion polenta, celeriac & yeast puree, honey roast parsnip, hazelnut (n)(v)

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Turkey with traditional trimmings (gf)

Dessert

Brandy cream parfait, Christmas pudding crumb, mulled syrup (n)

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Porth Eirias baked Alaska

(gf) gluten free (v) vegetarian (n) nuts

2 course £19

3 course £24

Mulled wine £6.50

Mulled Fizz £8

Head Chef: Aaron Broster

Restaurant Manager: Levi Carlisle