

£ 55 per person

Starter

Game terrine served with home made chutney and buttered seeded brown bread slice

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Intermediate

Roasted red pepper and tomato soup

Main Course

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Roasted Sirloin of Welsh beef on a carrot, swede and black pepper mash complimented with a smooth thyme and red wine jus

Pork loin Porchetta style roasted with fennel, garlic and Anglesey sea salt, rosemary roast potatoes finished with an apple and Welsh cider sweet sauce

Free range roast turkey basted with juniper berries and champagne traditionally served with herbed stuffing and bacon scrolls

Pan fried medallion of halibut on a Gower laverbread and smoked salmon parcel complimented with a beurre blanc and lemon sauce

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Desserts

Traditional home made Christmas pudding with Danzy Jones whisky sauce

Hot chocolate pudding topped with Bourbon vanilla ice cream and warm espresso sauce

Panettone bread and butter pudding with cinnamon crème anglaise

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Coffee and mints

All main courses are served with freshly prepared vegetables and potatoes.