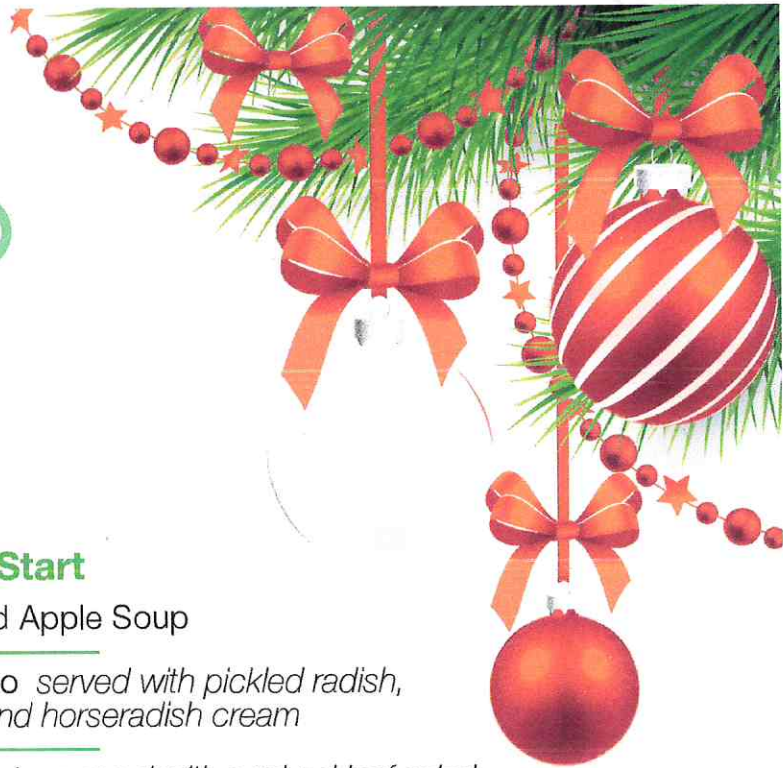


Christmas Menu



To Start

Parsnip and Apple Soup

Smoked Salmon Carpaccio served with pickled radish,
orange segments and horseradish cream

Chicken Liver, Brandy & Herb Pate served with a mixed leaf salad,
pomegranate seeds and warm toast

The Main Event

Turkey Paupiettes

Turkey breast stuffed with sage and onions wrapped in bacon, served with cranberry sauce

French Trimmed Pork Loin served with sage and onion stuffing

Poached Salmon served in a Champagne sauce

Parsnip, Cranberry and Chestnut Loaf with a vegetable jus

All Served With Roasted Potatoes and Seasonal Vegetables

To Finish

Traditional Christmas Pudding served with brandy sauce

White Chocolate and Raspberry Bomb

Homemade Individual Sherry Trifle with fresh fruit and cream

Sticky Toffee Pudding

2 Courses - £19.95

3 Courses - £24.95

4 Courses - £34.95

with a glass of pink bubbles and a Welsh Cheeseboard

All served with a mince pie and coffee