

CHRISTMAS DAY MENU

STARTERS

Spicy butternut squash and Honey Roast Parsnip soup with rustic bread and Welsh butter

Panko coated Brussel sprouts with a marmite glaze

Hot Smoked Salmon Flakes on a bed of baby Leaf with a citrus dressing

MAINS

Traditional Roast Turkey, Sage & Cranberry Stuffing, Honey-Roasted Winter Vegetables, Thyme Roasted Potatoes, Pig in Blanket, Brussel sprouts and a rich gravy (gfo)

Pan fried Sea Bass served on crushed new potatoes with a tomato and chorizo sauce and Tenderstem (Gf)

Plant Based Chestnut and seed roast, Honey-Roasted Winter Vegetables, Thyme Roasted Potatoes, Brussel sprouts and a rich gravy (VG)

Beef Wellington, Honey-Roasted Winter Vegetables, Thyme Roasted Potatoes, Brussel sprouts and a rich gravy

DESSERTS

Traditional Christmas Pudding with brandy sauce (gf)

Lemon Tart, sorbet and winter berries (gf, vg)

Profiteroles with chocolate sauce

Toffee & Honeycomb Cheesecake

COFFEE AND MINCE PIE

£65 PER PERSON

£20 DEPOSIT PP UPON BOOKING

CHRISTMAS FAYRE

STARTERS

Tomato and roasted Red pepper soup with rustic bread and welsh butter

Siani's Homemade Chilli Pate with Crustini's with a chilli and red onion marmalade

Homemade Salmon Fishcakes on a bed of rocket with a remoulade

MAINS

Traditional Roast Turkey with Thyme roasted potatoes, Honey roasted winter vegetables, pigs in blankets, sage and cranberry stuffing ball, Brussel sprouts and a rich gravy

Carrot Wellington with Spiced Marmalade (vg) Thyme roasted potatoes, Honey roasted winter vegetables, Brussel sprouts and a rich gravy

Herb Crusted Cod on crushed new potatoes and buttered Vegetables

Lamb Rump with champ mash and buttered vegetables and minted gravy

DESSERTS

Traditional Christmas Pudding with Brandy sauce (gf)

Profiteroles with chocolate sauce

Chocolate Truffle brownie torte (vg, Gf)

COFFEE AND MINCE PIE

AVAILABLE FROM 30TH NOVEMBER - 24TH DECEMBER

PRE BOOKINGS ONLY £30 PP

£10 DEPOSIT PP

BWYDLEN DIWRNOD NADOLIG

I DDECHRAU

Cawl panas a thatws melys gyda bara ffres a menyn Cymreig

Ysgewyll wedi'u gorchuddio â phanko gyda sglein Marmite

Eog wedi fygu ar wely o ddail a dresin citrws

PRIF GWRS

Rhost Twrci traddodiadol, Stwffin ysgaw a llys, Llysiau'r Gaeaf wedi'u rhostio mewn mêl, Tatws Rhost, *Pig in Blanket*, Ysgewyll a grefi (gfo)

Draenog y môr wedi'i weini ar wely o datws newydd gyda saws tomato a chorizo a *Tenderstem* (Gf)

Rhost castan a hadau, Llysiau gaeaf wedi'u rhostio â mêl, Tatws rhost gyda theim, Ysgewyll a grefi (VG)

Wellington cig eidion, Llysiau'r gaeaf wedi'u rhostio, Tatws rhost a theim, Ysgewyll a grefi (VG)

I BWDIN REAGLES

Pwdin Nadolig traddodiadol gyda saws brandy (gf)

Tarten Lemwn, sorbet ac aeron y gaeaf (gf, vg)

Profiteroles gyda saws siocled

Cacen gaws taffi a chwyr mêl

COFFI A MINS PEI

£65 Y PEN

£20 BLAENDAL Y PERSON WRTH ARCHEBU

DATHLU'R 'DOLIG

I DDECHRAU

Cawl tomato a phupur coch gyda bara a menyn Cymreig

Pate cartref Siani gyda Crustini a marmalêd nionyn coch a tsili

Cacen bysgod cartref ar wely o ddail a remoulad

PRIF GWRS

Rhost Twrci traddodiadol, Stwffin ysgaw a llys, Llysiau'r Gaeaf wedi'u rhostio mewn mêl, Tatws Rhost, *Pig in Blanket*, Ysgewyll a grefi (gfo)

Wellington Moron gyda with marmalêd sbeislyd (vg) Tatws rhost gyda theim, Llysiau'r Gaeaf wedi'u rhostio â mêl, Ysgewyll a grefi trwchus

Eog wedi'i crimpio ar wely o Datws newydd a Llysiau traddodiadol

Rump Cig Oen gyda Thatws wedi'i stwnsio, Llysiau a grefi mintyns

I BWDIN

Pwdin Nadolig traddodiadol gyda saws brandy(gf)

Profiteroles gyda saws siocled

Torte Browni tryffl siocled (vg, Gf)

COFFI A MINS PEI

AR GAEL RHWNG 30EG O DACHWEDD - 24AIN O RAGFYR

ARCHEBU O FLAEN LLAW YN UNIG £30 Y PERSON

£10 BLAENDAL Y PERSON