

FESTIVE PARTY MENU

Two Courses | £32

Three Courses | £38

STARTERS | DDECHRAU

Black Bomber Rarebit on Blas Sourdough with Pickled Shallots

Tenby Smoked Salmon, Trout Roe with a Lemon Salad

Chicken Liver Parfait, Port Gel, Walnut & Toasted Brioche

MAIN COURSE | PRIF CWRS

Slow Cooked Pork Collar, Cider Apple & Whole Grain Mustard

Venison Hotpot, Red Cabbage & Caramelised Honey Sauce.

Dressed Delica Pumpkin, Spiced Pumpkin Puree, Smoked Chestnuts, Cavolo Nero

All mains served with Blas Mashed Potato, Grilled Tenderstem Broccoli & Honey Mustard Roasted Carrots

DESSERTS | PWDINAU

Vanilla Caerphilly Cheesecake, Mulled Pear Gel, Fresh Pear Sorbet

Chocolate Ganache, Campari & Blood Orange Gel, Yoghurt Sorbet

Three Welsh Cheeses, Bara Brith, Chutney

Please advise us of any allergies or dietary requirements

Please note: Pre-ordering is required at the time of booking.