



CHRISTMAS dining menu



STARTERS

White Onion Soup (pb) with Pesto

Whipped Chicken Liver Parfait with Spiced Plum Chutney & Toasted Brioche

King Prawn Cocktail with Marie Rose Sauce

British Brie Cheesecake (v)

with Pickled Beetroot Ribbons & Pink Lady Apple

SIDES & EXTRAS

Add a side for £5
Crispy Brie Bites (v)
Cave-aged cheddar cauliflower cheese
(v)

Roast Potatoes (pb)
Pigs in Blankets
Long stem Broccoli (pb)

2 COURSES - £38 3 COURSES - £42

Add a glass of Prosecco for £7



Usk Vale Turkey Breast

with all the trimmings including pigs in blankets & cranberry sauce

Butternut Squash Ravioli (v)

with all the trimmings including pigs in blankets & cranberry sauce

Nut Roast (pb)

with all the trimmings including sage & apricot stuffing & cranberry sauce

Braised Blade of Beef

with wild mushrooms, spinach, creamed potato & red wine gravy

Fillet of Salmon

with garlic roasted green beans, crispy new potatoes & sauce vierge

PUDDINGS

Chocolate Brownie Mousse Cake (v)

with sour cherries & vanilla cream

Sticky Toffee Christmas Pudding (v)

with toffee sauce & spiced rum butter ice cream

Vanilla Cheesecake (v)

with cranberry & cinnamon compote

Winter Spiced Poached Pear (pb)

served with a mulled wine sauce & dark chocolate

British Cheese Plate (v) - add for £5

with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney,

apple, grapes & artisan crackers

If you have an allergy, please talk to a team member.

Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur.

For more information please scan the QR code. (v)

🕨 vegetarian | (pb) plant-based.

