



CHRISTMAS PARTY

2 courses £33.95pp/ 3 courses £37.95pp

STARTERS

- White onion soup** with pesto (*pb*)
- Whipped chicken liver parfait** with spiced plum chutney & toasted brioche
- King prawn cocktail** with Marie Rose sauce
- British brie cheesecake** with pickled beetroot ribbons & pink lady apple (*v*)

MAINS

- Usk Vale turkey breast** with all the trimmings including pigs in blankets & cranberry sauce
- Butternut squash ravioli** with brown butter sauce, roasted squash, goat's cheese & pumpkin seeds (*v*)
- Nut roast** with all the trimmings including sage & apricot stuffing & cranberry sauce (*pb*)
- 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** with sour cherries & vanilla cream (*v*)
- Sticky toffee Christmas pudding** with toffee sauce & spiced rum butter ice cream (*v*)
- Vanilla cheesecake** with cranberry & cinnamon compote (*v*)
- Winter spiced poached pear** served with a mulled wine sauce & dark chocolate (*pb*)
- British cheese plate** with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers (*v*) *Add for 5pp*

SIDES

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*)



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.
Adults need around 2000 Kcal per day

