



Menu

2 Courses - £34.50

3 Courses - £40.00

Cauliflower Soup, Lemon & Poppyseed Croutons **v ve gf**

Confit Duck Terrine, Beetroot Slaw, Rocket **gf**

Pastrami Cured Halibut, Pickles, Raisins, Baby Gem **gf**

Chicken Liver Parfait, Apple Cider Chutney, Brioche

Roast Turkey, Turkey Leg, Stuffing, Roast Potatoes, Pigs In Blankets, Parsnip, Red Cabbage, Sprouts & Bacon

Crispy Pork Belly, Pomme Puree, Apple, Root Vegetables, Sage Jus **gf**

Celeriac Risotto, Truffle, Crispy Rice, Baby Gem, Celeriac Salad **v ve gf**

Baked Monkfish, Butternut Stew, Purple Sprouting Broccoli, Charred Onion, Barley **gf**

Christmas Pudding, Brandy Sauce **v ve**

Black Forest Chocolate Brownie, Vanilla Ice-Cream **v**

Red Wine Poached Pear Eton Mess, Brioche **v**

*Chapel Cheeseboard with a selection of 3 quality Welsh Cheeses
Perl Las/ Perl Wen/ Hafod Organic Cheddar with Cradocs Crackers & Apple
Chutney **v**

* Supplement Charge £4.00 per person

***n** = Contains Nuts / **v** = Suitable For Vegetarian / **ve** = Suitable For Vegans / **gf** = Gluten Free
Please advise of any dietary requirements before ordering.*