

Christmas MENU

STARTERS

Roasted Parsnip & Thyme Soup (Ve, GF)

Served with rustic bread

Smoked Salmon, Prawn and Crayfish Cocktail

Layered with iceberg lettuce, cucumber, Marie Rose sauce and served with brown bread

Ham Hock Terrine

Cured ham served with piccalilli and melba toasts

Panko-Breaded Brie (V)

Served with Jones & Co plum and apple chutney

MAINS

Butternut Squash and Caramelised Onion Tart (Ve)

Beetroot shortcrust pastry tart filled with butternut squash, caramelised onions and spinach, topped with a quinoa and mixed seed crumb, and served with crushed new potatoes & Tenderstem® broccoli

Hand-Carved Pembrokeshire Turkey Breast

Served with sage and onion stuffing, pig in blanket, roast potatoes, chilli-buttered sprouts, Welsh honey-roasted parsnips, carrots, spiced braised red cabbage and gravy

Baked Salmon Fillet

Served with lemon and parsley butter, new potatoes and green beans

Slow-cooked Pork Belly

Served with gratin dauphinois, roasted red apple, crispy pork crackling, Tenderstem® broccoli and an apple & brandy jus

8oz Welsh Sirloin (+£5 supplement)

Served with slow-roasted plum tomatoes, roasted garlic flat mushroom, chunky chips and your choice of béarnaise or peppercorn sauce

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce

Chocolate Fondant (GF)

Rich chocolate cake with a molten chocolate centre

Snowball Smash

Crushed meringue pieces with blackberries, cranberries and amaretti biscuit in a cinnamon whipped cream

Chocolate and Cherry Cheesecake (GF, Ve)

Chocolate biscuit base topped with a smooth chocolate cherry filling and finished with a rich chocolate ganache



£35
3 COURSES

Kids Options Available

Dietary Key : Vegetarian V | Vegan Ve | Gluten Free GF

Festive BUFFET

A minimum of 15 guests is required to order from this buffet menu.
Available for pre-order only.

MENU

£17.95 Per Person



Breaded Brie Bites (V)

Served with Jones & Co plum and apple chutney

Roasted New Potatoes (V, Ve, GF)

With rosemary, garlic and Halen Môn sea salt

Pigs in Blankets

Chipolata sausages wrapped in streaky bacon
and glazed with M&L Cilgwynen honey mustard

Sliced Pembrokeshire

Turkey Breast (GF)

Served with cranberry sauce

Mini Yorkshire Puddings

Filled with minced beef and horseradish cream sauce

Pork Sausage Rolls

With Shropshire Blue cheese and caramelised onion

Duck Bon Bons

Shredded duck coated in crispy breadcrumbs
with a sweet hoisin sauce

Chicken Wings (GF)

In a chilli-cranberry glaze

Mini Mince Pies

Dusted with cinnamon sugar

VEGAN MENU

£17.95 Per Person



Jackfruit Bao Buns

Fluffy steamed buns filled with
pulled jackfruit and vegetables
in a smoky BBQ sauce

Butternut Squash & Caramelised Onion Tarts

Beetroot shortcrust pastry tarts
filled with butternut squash, caramelised onions
and spinach, topped with a quinoa
and mixed seed crumb

Buffalo Wings

Cauliflower wings in a chilli-cranberry glaze

Sweet Potato Falafel

Deep-fried sweet potato and chickpea balls
served with sriracha mayo

Mushroom and Blue Arancini

Mushroom and vegan blue cheese risotto balls
served with Bloody Mary ketchup

Vegan Sausage Rolls

Seasoned pea protein-based filling
wrapped in dairy-free puff pastry

Roasted New Potatoes

With rosemary, garlic and Halen Môn sea salt

DESSERTS +£2.50 Per Person

Chocolate Salted Caramel Profiteroles

Cream-filled mini choux pastry buns
coated in chocolate with a salted caramel centre

Carrot and Pistachio Cake (Ve)

Moist carrot cake topped with a sweet pistachio
and avocado-flavoured frosting and decorated
with a swirl of caramel sauce and pistachio nuts



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Dishes and products subject to change due to availability.