Christmas Menu

2 COURSES £22.50 / 3 COURSES £28.50

Starters

Prawn cocktail with avocado and sourdough (gf)
Vegan roasted spicy parsnip soup and sourdough (v) (ve) (gf)
Tomato, basil and goats cheese bruschetta (v)
Chef’s chicken liver parfait served with red onion marmalade and toasted brioche (gf)
Gravlax with horseradish and beetroot crème fraîche (gf)

Main

Rhug Estate organic bronze turkey (gf)
with pigs in blankets, stuffing and all the trimmings
Rhug Estate organic dry aged sirloin beef (+ £2) (gf)
Chicken supreme roasted with lemon and thyme (gf)
Rhug Estate organic durocx pork belly (gf)
Vegetarian nut roast (v) (ve)
All served with roast potatoes, seasonal vegetables and gravy
Salmon, white wine and dill sauce (gf)
with crushed potatoes and asparagus
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Desserts

Wobbly Bottom cheese board (+£2) (gf)
Cheddar, Stilton and Brie cheese
with red onion chutney

New York baked vanilla cheesecake
with double cream or vanilla ice cream

Apple and cinnamon crumble
with double cream or vanilla ice cream

Warm chocolate brownie
with double cream or vanilla ice cream

Vegan chocolate fondant (ve)
with vegan ice cream

Christmas pudding
with brandy butter and custard

A non-refundable deposit of £10 per person is required within 2 weeks of a booking having been made, the booking remains provisional until a deposit is received and may be canceled. Please supply a completed booking form with your menu selection 2 weeks prior to your booking date, unless otherwise agreed. A discretionary service charge of 10% will be added to your bill.

Please alert us if you have any allergies or intolerances. Our kitchens contain many ingredients, so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind. Fish and poultry dishes may contain bones.

(v) = Suitable for vegetarians. (ve) = Suitable for vegans. (gf) = Non-gluten options available