



## *See Food & Drink From Our Point Of View*

### *Boxing Day*

*Crispy Belly Pork, served on stir fried Vegetables and Teriyaki Noodles*

*Homemade Tomato Soup drizzled with herb oil and served with warm Ciabatta & butter*

*Lightly breaded Brie wedges, served with rocket leaves and a sweet Cranberry sauce*

*Smoked Cheddar, Walnut and Broccoli & Leek Tart with a mixed salad and Balsamic Glaze*

*Smoked Chicken, Pork and Pistachio Terrine served with Melba Toast & a Redcurrant and Port chutney*

*Thai Style Fishcakes served with a mixed leaf salad and Sweet Chilli Sauce*

*Prawn & Crayfish cocktail, topped with Smoked Salmon and served with Brown Bread & Butter*

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*Roasted breast of turkey, served with duck fat roasties, sausage meat stuffing, chipolata and gravy*

*Welsh Lamb Shoulder served with Mint & Pea mashed Potatoes and a Redcurrant Jus*

*10oz Welsh Black Rump Steak with Sauté potatoes, mushroom, roasted vine tomatoes and a rich Peppercorn Sauce*

*Herb & Parmesan crusted Hake set on crushed new potatoes with wilted Spinach and creamed Leeks*

*10oz Honey glazed Gammon served with Hand cut chips, Double fried egg and roasted pineapple*

*Homemade Burger topped with Brie and caramelised Onions served in a salad filled Brioche bun with hand-cut chips and homemade Coleslaw  
(Choice of Welsh Beef Steak or Chickpea Patty)*

*Wild mushroom, Garlic & Walnut Linguini in a rich Cream Sauce, topped with Rocket & Parmesan and drizzled with Truffle Oil*

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*Desserts overleaf*

*4 courses-£30 per person  
(Half price for Children under 12)*