

STARTERS

Parsnip and Apple Soup

'Andy's' Sour Dough Bread (Vg)

King Prawn & Avocado Cocktail

Homemade Seafood Sauce, crispy lettuce leaves, Andy's Malted Bread

Chicken & Duck Liver Parfait

Andy's Toasted Sour Dough, Dressed Salad, Red Onion Marmalade

Mushroom & Chestnut Arancini

Rocket leaves, Spicy Arrabbiata Sauce (Vg)

Courses:

One £20

Two £28

Three £ 35

MAINS

Roast Turkey

Crown of Turkey, Sausage & Cranberry Stuffing, Pigs in Blankets, Pan Gravy

Local Brisket Beef Steak

Slow cooked with Red Wine, Smoked Bacon, Mushrooms, Shallots, Fresh Herbs & a Yorkshire Pudding

Fillet of Salmon

Pan fried with Hollandaise Sauce

Mushroom & Chestnut Wellington (VG)

Roasted Mushroom & Chestnut Wellington with a Rich Red Wine Jus. All the above served with Roast Potatoes, Mashed Potatoes and a selection of fresh Vegetables

DESSERT

Traditional Christmas Pudding with Brandy Sauce
Raspberry & White Chocolate Pavlova with Cream
Pear & Apple Spiced Crumble with Ice Cream (Vg)
Snowdonia Welsh Cheese & Biscuit Platter; Black Bomber, Green
Thunder, Bouncing Berry, fresh Grapes

COFFEE & MINTS

*Please get in touch to make us aware of any food allergies or special dietary requirements.

