

Christmas MENU

Starters

HOMEMADE SOUP OF THE DAY SERVED WITH WHITE OR BROWN
BLOOMER BREAD

DUCK & ORANGE PATE, RED ONION CHUTNEY SERVED WITH TOAST &
CRISP SIDE SALAD

CAMEMBERT, FIG & CARAMELISED ONION TART WITH MIXED LEAF SALAD
& BALSAMIC GLAZE

WARM BACON, BRIE & WALNUT SALAD GLAZED WITH HONEY

Main Dishes

TRADITIONAL ROAST TURKEY SERVED WITH CHIPOLATA, SAUSAGE & ONION
STUFFING & RICH GRAVY

BRAISED BLADE OF BEEF IN A RICH WINE & ROSEMARY GRAVY
SERVED WITH YORKSHIRE PUDDING

SEEDED PUMPKIN & CHESTNUT ROAST

*ALL MEALS ARE SERVED WITH BRAISED RED CABBAGE, CARROTS, HONEY GLAZED
PARSNIPS, SPROUTS, CREAMED MASH & ROAST POTATOES

OVEN BAKED COD LOIN WITH A NEW POTATO & MEDITERRANEAN
VEGETABLE SALAD

Desserts

HOMEMADE TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY
SAUCE & SEASONAL FRUITS

SPICED APPLE & SULTANA CRUMBLE SERVED WITH CUSTARD
OR ICE CREAM

WINTER BERRY PAVLOVA

TOFFEE & PECAN ROULADE WITH BISCOFF ICE CREAM

SERVED MONDAY - SATURDAY 12.00PM TO 3.30 PM

ONE COURSE - £16.95, TWO COURSES - £18.95

THREE COURSE - £20.95

BLAS CLWYD