

Christmas 2017 Menu

£29.95 per person

Starters

Honey Roasted Parsnip Soup
Herb Croutons, Creme Fraiche

Smoked Duck Salad
Asian Slaw, Cranberry Jus

Fig & Goat's Cheese Tart
Honey, Walnuts & Watercress Salad, Truffle, Balsamic Reduction

Salmon & Prawn Fish Cake
Dill, Potato, Peas, Grilled Lemon

Ham Hock & Pea Fritters
Piccilli, Pickled Cabbage, Watercress

Mains

10oz Ribeye Steak (£3 Supplement)
Triple Cooked Chips, Roasted Tomato, Portobello Mushroom, Dressed Watercress

Quay 3 Fish Pie
Smoked Haddock, Salmon, Prawns, Cockles, Harlequin Cheese & Squid Ink Mash

Pan Roasted Duck Breast
Sweet Potato Puree, Sprouting Broccoli, Gooseberries, Red Wine Jus

Turkey & Cranberry Burger
Toasted Brioche, Salad, Relish, Triple Cooked Chips

Ty Siriol Pork Sausages
Wholegrain Mustard Mash, Caramelised Onion Gravy, Baby Leeks

Butternut Squash, Mixed Bean & Cheese Pie (V)
Sprouting Broccoli, Whole Grain Mustard Mash

Beetroot Risotto
Goats cheese, Gooseberries, Baby Leeks

Carvery (Striploin of beef, Turkey Crown, Lamb Shoulder)

Dessert's

Vanilla Creme Brulee
Smoked Sea Salt Shortbread, Milled Wine Compote

Profiteroles
Filled with Barleys Cream, Cointreau & Chocolate Sauce, Fresh Strawberries

Doughnut & Salted Caramel Cheesecake
White Chocolate Soil, Vanilla Bean Ice-Cream, Raspberries

Duo of Welsh Cheese (£2 Supplement)
Snowdonia Black Bomber Cheddar, Bodnant Caerphilly, Chutney, Crackers





Christmas Buffet Platter

Minimum of Four People
£22.50 Per Person with a Glass of Fizz

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Selection of Cured Meats

Marinated Olives

Smoked Salmon & Cream Cheese Blinis

Turkey Slices & Cranberry

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Roasted Potatoes Wrapped in Parmaham

Cocktail Sausages Wrapped in Bacon Glazed in Maple Syrup

Cranberry & Brie Wontons

Sundried Tomato & Goats Cheese Bruschetta

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Mini Mince Pies

Chocolate Éclairs