



CHRISTMAS *Menu*

STARTERS

Garlic Mushrooms

Served on toasted ciabatta with Parmesan crisps, crispy sage and balsamic.

Roasted Parsnip & Apple Soup

Served with spiced parsnip crisps and homemade bread.

Baked Camembert

Topped with pecans, cranberry and honey, served with crostini.

Mulled Cider & Bacon Mussels

Served with homemade bread.

MAIN COURSE

Roast Pembrokeshire Turkey or Roast Beef Brisket Christmas Dinner

Served with a Barley pig in blanket, mashed potato, roast potatoes, honey-glazed carrots and parsnips, buttered Savoy cabbage, Yorkshire pudding and stuffing.

Mushroom, Spinach, Chestnut & Perl Las Pie (v)

Served with mashed potato, roast potatoes, honey-glazed carrots and parsnips, buttered Savoy cabbage, Yorkshire pudding and stuffing.

Barley Festive Fish Pie

Cod, salmon, king prawns and smoked haddock in a leek and dill cream, topped with mature Cheddar mash and a herb crumb. Served with roast potatoes, honey-glazed carrots and parsnips, and buttered Savoy cabbage.

All main courses are served with seasonal braised red cabbage, carrot and swede mash, cauliflower cheese and butter-roasted sprouts for the table.

DESSERT

Christmas Pudding

Brandy crème anglaise, vanilla mascarpone and candied pecans.

Dark Chocolate Torte

Cherry compote and white chocolate crumb.

Sticky Toffee Pudding

Gingerbread butterscotch sauce.

Baileys & White Chocolate Cheesecake

Topped with Biscoff crumb.

2 COURSES £29.50 | 3 COURSES £34.50

Please inform your server of any allergies or intolerances. Full allergen information is available upon request.