

Merry Christmas

Starters

Soup of the day, fresh bloomer bread

Salt marsh lamb croquette, melting goats' cheese, leek & squid ink puree

Welsh rabbit saddle wrapped in Parma ham, wild mushrooms, dahl and truffle

Smoked Sewin, roast baby beetroot, crème fraiche, cucumber, fennel & dill

Chicken liver parfait, walnut & fig chutney, melba toast

Mains

Succulent turkey breast, thyme scented roast potatoes, Gower honey parsnips, caramelised red cabbage, pigs in blankets, stuffing, homemade cranberry sauce

Salt marsh lamb shoulder, truffle mash potato, parsnip, roast butternut, tenderstem broccoli, chive oil and lamb gravy

Pan fried salmon, pommes de terres écrasées, fennel & seaweed salad, champagne velouté

Homemade Nut roast dinner, roast butternut puree, roast potatoes and veggie gravy

Pudding

Traditional Christmas pudding, homemade brandy ice-cream

White chocolate filled profiteroles, hot chocolate sauce

Mixed berry baked bread and butter pudding, hot custard

Lavender poached pears, candied walnuts, perl las, walnut ice-cream

2 courses £27

3 courses £34

