

**Bwydlen  
Nadolig**



**Christmas  
Menu**

**Curried Parsnip Soup served with Rustic Roll and Welsh Butter (GFR)**

**Fig and Goats Cheese Rarebit Bruschetta**

**Tangy Tomato and Chilli Mushroom Bruschetta(VGN)(GFR)**

**Prawn and Melon Salad with Walnuts, Honey & Balsamic Dressing (GFR)**

**Duck Liver Pate, Marinated Beetroot, Pickled Egg, Gherkins and Miller Toast**

**Smoked Salmon & Creamed Herb Cheese Parcel (GF)**

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**Roast Local Turkey with all the Trimmings**

**Three Bird Roast (Turkey, Chicken and Duck) with all the Trimmings**

**Bala Butcher's 10oz 28 Day Matured Welsh Sirloin Steak**

**with Hand cut Chips and Grill Garnish (£5.00 Supplement)(GFR)**

**Venison Sausage & Bean Casserole, and Mash**

**Grilled Hake on a Leek & Cockle Risotto with a Laver & Cream Sauce(GF)**

**Butternut Squash & Lentil Roast, Vegetables all the Trimmings (VGN)**

**Tofu and Wild Mushroom Casserole with Herby Dumplings(VGN)**

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**Chocolate and Baileys Trifle**

**Profiteroles with Yoghurt Icing and Fresh Berries**

**Eggnog Tart Brûlée**

**Cranberry Ripple Cheesecake with Orange Zest Crumble**

**Chef's Christmas Pudding with Fruit Compote and Brandy Ice Cream**

**Trio of Cheeses (Perl Wen, Per Las, Snowdonia Black Bomber) £3 supplement)**

**Nadolig LLawen**

**3 courses £29.95 includes Coffee/Tea and Seasonal Petit Fours**

**Available from 26th November - 23rd December**