

## **A La carte Menu from Tuesday, 1st December until 30th December**

### **Starters**

- Homemade Butternut Squash and Sweet Potato Soup £3.95
- Rillette of Smoked Salmon with Prawn and Citrus Fruit Salsa £5.95
- Tiger Prawns cooked in a Chilli, Garlic, Ginger, Coriander and Lime Butter £7.25
- Fan of seasonal Melon with Mulled Wine Fruits and Parma Ham £5.95
- Potted Ham Hock with Apple and Sultana Chutney £5.95
- Wild Mushroom and Spinach Risotto with Parmesan Shavings and Rocket (v) £5.95

### **Main Courses**

- "Duo of Pheasant" - Ballantine of Pheasant Leg with panfried Breast served with Port Wine Jus and Vegetable Crisps £13.95
- Fillets of Sole with a Sauce of White Wine, Mushrooms, Leeks and Cream £14.25
- Chargrilled Entrecote of Beef with Gratin of Girolle Mushrooms and Madeira Sauce £16.95
- Chargrilled Fillet Steak with Brandy and Peppercorn Cream Sauce £18.95
- Panfried Calf's Liver with Garlic and Parsley Mash, caramellized Red Onion Gravy and crispy Bacon £12.95
- Baked Hake layered with Smoked Salmon with a mild Grain Mustard Veloute and braised Vegetables £13.25
- Aubergine, Courgette, Tomato, Potato and Nut Tian with Red Pepper Coulis (v) £9.25

### **Desserts**

- Christmas Pudding with Brandy Sauce £4.50
- White Chocolate and Orange Pannacotta with Cinnamon Tuile Biscuit £4.95
- Pear and Frangipane Tart with Butterscotch Sauce £4.95
- Sticky Toffee Pudding with Caramel Sauce £4.95
- Creme Brulee £4.95
- Fresh Fruit Pavlova £4.95
- Selection of Welsh Cheese served with Biscuits, Grapes and Celery

Reservations can be made by telephoning 01446 781287. Open for meals Monday - Saturday from 12 noon until 2.00 p.m. and from 6.30 - 9.00 p.m.

Christmas Lunch and Dinner menus available in addition to A La Carte.  
Lunch menu £12.95 for 2 course, £16.95 for 3 course.  
Evening menu £23.95 for 3 courses and coffee.

Accommodation available @ £60.00 for a double or twin room when an evening meal is booked. Breakfast and VAT included.