



The Festive Menu

Cream of Leek and potato soup
Creme fraiche, sourdough croutons

Peterstone Prawn Cocktail
Our take on every one's favourite

Ham Hock Terrine
Piccalilli, bread wafers

(V) Hand rolled fresh pasta open ravioli
Butternut Squash & Sage filling - Parmesan cream sauce



Roast Welsh Turkey
Sausage meat stuffing, pigs in blankets, cranberry sauce, duck fat potatoes, gravy.

Slow cooked Brisket of Beef
Red wine sauce, roasted roots and creamed mash potatoes

Fillet of Hake
Prawn and brandy bisque. steamed winter greens, Rouille, garlic

Wild Mushroom. Leek & Caerphilly Open tart
Chive butter sauce & parsnip crisps

Roasted boned Wild Pheasant Wrapped in bacon
Confit leg stuffing/ braised red cabbage /dauphinoise potato /rich game sauce



Trio of desserts
White Chocolate Cheese cake, Lemon Tart, Meringue and boozy winter fruits

Aged Christmas Pudding
with Brandy Cream Sauce

Welsh Cheese Board
Perl Las, Caerphilly, Perl Wen,