

CHRISTMAS EVE DINNER

Appetiser

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### Grilled Goat's Cheese

basil pesto, red peppers, honey mustard vinaigrette

### Homemade Chicken Liver Parfait

laced with brandy, homemade chutney, toasted brioche

### Norwegian Salad

poached salmon and sea bream, smoked mackerel and salmon, scallops, bound in light mayonnaise, a king prawn and white crabmeat, lemon oil

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Grilled Silver Hake

prawn, mushroom and tarragon cream sauce

Roast Rack of Lamb

redcurrant and mint sauce

Local Fillet of Beef

béarnaise sauce, caramelized onion and red wine sauce

Stuffed Aubergine

courgette and wild mushroom pilaff, mozzarella, cherry tomato compote

(All main courses are served with fresh seasonal vegetables)

Pre Dessert

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**Crème Bruleé**

raspberry sauce, cinnamon biscuit

**Lemon Tart**

berry sauce

**Dark and White Chocolate Mouse**

Crème Anglaise

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Welsh Cheeses

chutney, celery, grapes and biscuits

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Fresh filter coffee & chocolates £2.95

£49.50 or £65.00\*

(\*To include dinner, coffee, a glass of white wine, red wine, dessert wine & a glass of port)

Nuts are used in our kitchen and in some dishes, please advise our staff if you have any allergies

**VOUCHERS AVAILABLE ALL YEAR**