

the menu...

Christmas Party Menu

Spiced Parsnip Soup (vg)
Parsnip Crisps

Gower Moules (gf)
Gower mussels steamed in cider & scallions

Vale of Glamorgan Free Range Pork & Cranberry Terrine
Spiced chutney, toasted homemade bread

Beetroot & Goats Cheese Tarte Tatin (v)
Rocket & hazelnut

Home Cured Salmon Gravdax (gf)
Sauce Vierge, watercress

Optional Fish Course (£.5 supplement)

Seared King Scallops (gf)
Samphire & lemon

Roast Breast of Glamorgan Turkey
Chestnut, cranberry & apricot stuffing, roast potatoes & parsnips

Chestnut & Mixed Bean Wellington (vg)
Chestnuts, black eye, kidney & haricot beans, pumpkin seeds, tofu & winter vegetables
Roast potatoes & parsnips with homemade vegetarian gravy

Grilled Fillet of Seabass (gf)
Dill & caper butter, crushed new potatoes, crispy leeks

Welsh Blade of Beef (gf)
Bourguignon Sauce, roast new potatoes, winter greens

Welsh Lamb (gf)
Slow cooked shoulder, sticky red cabbage, dauphinois potatoes & red wine jus

All main courses come with a selection of seasonal vegetables

Christmas Pudding with Brandy Sauce (gf available) (v)

Panettone Bread & Butter Pudding (v)

Lemon & Ginger Posset (gf) (v)

Welsh Cheese & Biscuits, Celery & Homemade Chutney (gf available) (v)
(£.2 supplement)

Locally Made Ice Cream (v)

Lunch £25
Dinner £30

the fig tree