

Indulge Restaurant

Festive Menu

28th of November – 22nd of December

Starters

Cauliflower cheese soup, crispy colly greens, homemade bread. v

Homemade chicken liver pate, fruit chutney and toasted brioche.

Crab and avocado cocktail, warm homemade seeded roll.

Goats cheese and honey mousse, beetroot flavours, ciabatta croute.

Mains

Roasted Breast and Leg of Turkey, roast potatoes, sausage meat stuffing, pigs in blanket, bread sauce, turkey gravy.

Roast sirloin of beef, Yorkshire pudding, roast potatoes, traditional gravy.

Seared fillet of Cod, champ potatoes, buttered samphire, white wine and dill cream.

Wild mushroom, leek and lentil Wellington, garlic mash, parsley sauce. v

(all main courses are served with Brussel sprouts, honey glazed parsnip and ponchmaip)

Desserts

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream.

Homemade Christmas Pudding, brandy sauce, spiced plum.

Selection of Welsh cheeses.

Trio of ice cream.

2 course £27

3 course £34