



CHRISTMAS MENU

3 Courses Lunch £21.95
3 Courses Evening £23.95

*** LET'S START ***

Hog roast pork, sage & onion rillettes
Smoked applewood & pear chutney soufflé
Roast salmon, gin & tonic parfait
Celeriac, hazelnut & truffle soup (v)

*** THE MAIN EVENT ***

Turkey breast stuffed with pork, sage & onion sausage meat & cranberries wrapped in bacon with traditional turkey gravy
Roast silverside of Gower beef served with homemade Yorkshire pudding
Pan fried bass fillets with a plum, honey & star anise glaze
Wild mushroom, spinach & brie strudel with balsamic onion gravy (v)

*All above served with Roast Potatoes
Honey Roast Parsnips and a selection
of Seasonal Vegetables*

*** TO CONCLUDE ***

Belgian chocolate & Black Forest mountain
Traditional Christmas Pudding
With brandy sauce
Peanut butter brownie with homemade
blackcurrant sorbet
Winter berry trifle with a meringue topping



PARTY LUNCHTIME MENU

2 Courses £13.95
3 Courses £16.95

*** LET'S START ***

Chicken liver pâté
Soup of the Day (v)
Boozy crayfish & prawn cocktail

*** THE MAIN EVENT ***

Turkey breast stuffed with pork, sage & onion sausage meat with cranberries wrapped in bacon and traditional turkey gravy
Roast silverside of Gower beef served with homemade Yorkshire pudding
Pan fried bass fillets with a plum, honey and star anise glaze
Glamorgan Sausages with onion gravy (v)

*All above served with Roast Potatoes,
Honey Roast Parsnips and a selection
of Seasonal Vegetables*

*** TO CONCLUDE ***

Belgian chocolate & Black Forest mountain
Traditional Christmas pudding with brandy sauce
Homemade Gower Gelato Sundae



NEW YEARS EVE GALA DINNER

5 Courses £39.00

Goat's cheese mousse with pickled beetroot, watercress & crostini

Charcuterie Plate

Ham hock terrine with pineapple salsa and rocket

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Spiced parsnip soup (v)

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Prosecco sorbet

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Root vegetable strudel with Brie, broccoli, garlic mash & red wine jus (v)

Duo of Lamb; Rump (pink), lamb confit, lamb jus and tenderstem broccoli

Roasted hake with Noilly Prat beurre blanc, wilted greens & braised leeks

*All served with roasted seasonal vegetables
& roasted new potatoes*

Rake & Riddle trio of desserts:

White chocolate pannacotta

Raspberry & pistachio frangipane

Rich chocolate tart with raspberry coulis, dehydrated raspberry & biscuit crumb

OR Cheese & biscuits to share

Tea or coffee