



CHRISTMAS FAYRE 2026

Two Courses £35

Three Courses £40

Curried Cauliflower Soup and Crispy Cauliflower Fritter

Chicken Liver Parfait, Spiced Clementine and Brioche

Cured Salmon, Crème Fraiche and Garden Beetroot

Turkey Schnitzel, Cranberry Compote, Gravy and Skin on Fries

Line Caught Sea Bream, Welsh Leek and Baby Potatoes

Sage Gnocchi, Roast Butternut Squash, Kale and Walnut Pesto

Christmas Pudding and Brandy Butter Ice Cream

Coconut Arctic Roll, Mango and Passionfruit

Selection of Welsh Cheese and Accompaniments

Whilst we do our best to accommodate guests with food intolerances and allergies, we cannot guarantee that dishes will be completely allergen free.

A discretionary 12.5% service charge is added to your bill. This goes directly to the dedicated professionals who create your experience.