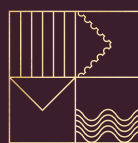
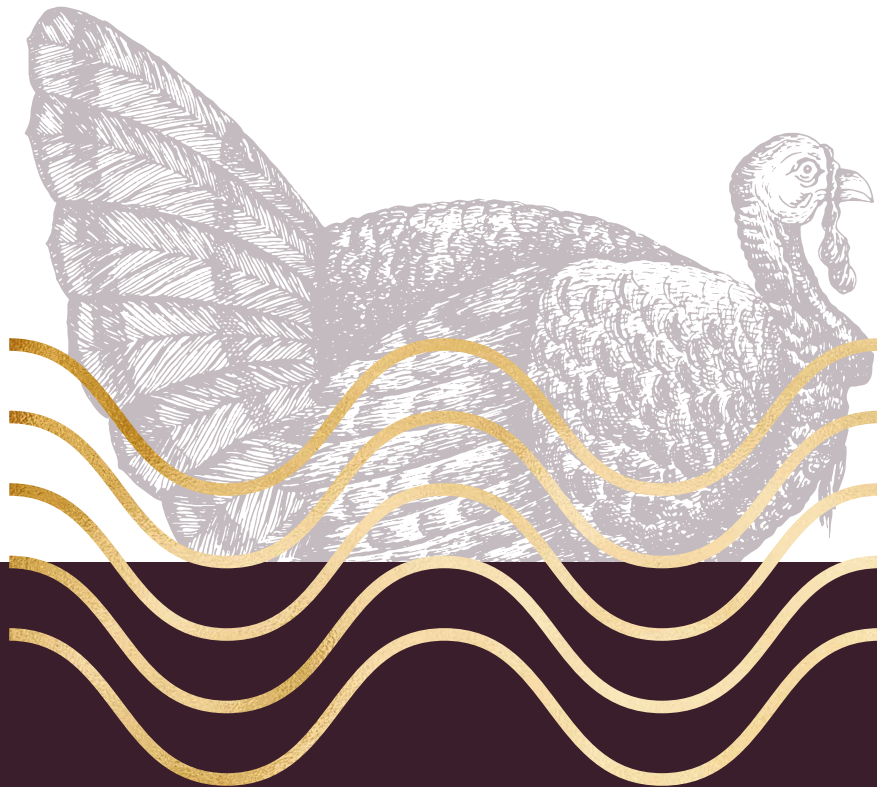


FESTIVE DINNER

Three courses 42.00

Two courses 34.00



THE SORTING
ROOM

Starters

Pressed Ham Hock Terrine

*Welsh tomato chutney, pork
scratching, sourdough*
(SD,W)

Roasted Tomato and Red Pepper Soup

*Spiced sunflower seeds, basil oil, plant-
based cream, paprika puff pastry straw*
(V)

Monmouthshire Reared Chorizo Scotch Egg

Brecon vodka Bloody Mary sauce
(E,C,SD,W,D,S)

Superfood Salad

*Hass avocado, beetroot, cucumber, roasted
seasonal vegetables, lentils, couscous, poppy
seeds, sunflower seeds, pumpkin seeds,
cucumber, broccoli, fresh blueberries, Greek
yoghurt dressing (V,D)*

Smoked Haddock and Kedgeree Fish Cakes

Béarnaise sauce, samphire and spinach
(D,E,F,SD)

Penderyn Single Malt Welsh Whisky Cured Salmon

*Brecon vodka crème fraîche, deep fried
avocado, pickled cucumber, miniature
multigrain loaf, lemon*
(F,SD,D,W,E,B,M)

Mains

Hand Carved Roasted Turkey Breast

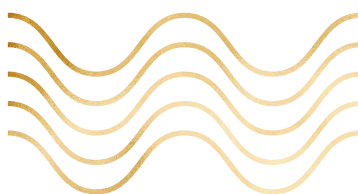
*Cranberry pork sausage wrapped in
bacon, sage, onion and pork stuffing, roast
potatoes, parsnip and carrot, Brussels
sprouts, rich turkey jus*
(SD)

British Rump Steak 8oz

*Thick cut chips, roasted garlic, slow
roasted tomato, Portobello mushroom,
Penderyn whisky peppercorn sauce*
(D,SD)

Aubergine, Chickpea and Cranberry Tagine

*Lemon and pinenut couscous, toasted
pitta, apricot, sultana and satsuma relish*
(V,SD,W)



Slow Cooked Pork Belly

*Crackling, toffee apple, squash purée,
chorizo jam, red cabbage, Pommes Anna,
Welsh cider sauce*
(D,SD)

Moroccan Roasted Salmon Fillet

*Coriander beurre blanc, baby spinach,
harissa spiced couscous, spiced lentils,
green beans*
(F,W,D,SD,MU)

Desserts

Traditional Christmas Pudding

Brandy anglaise
(V,W,D,E,SD)

Tarte au Citron

Clotted cream, raspberry gel
(V,W,D,E,S)

Sticky Toffee Pudding

Welsh honeycomb ice cream, toffee sauce
(V,W,D,E,S)



White Chocolate and Vanilla Cheesecake

Vanilla crème anglaise
(W,D,E,S)

Chocolate Fondant

Melt in the middle chocolate sauce
(V,D,E,W,S)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian