# Group À La Carte Menu

For parties of 9 or more





### Starters

#### Superfood Salad

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

9.95

#### Pressed Ham Hock Terrine

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

8.95

#### Roasted Tomato and Red Pepper Soup

Spiced sunflower seeds, basil oil, plantbased cream, paprika puff pastry straw (V)

7.50

### Mains

#### Spiced Tofu 'Rogan Josh'

Aromatic Kashmiri curry served with rice, garlic naan, poppadums and mango chutney (V,W,SD,S)

22.50

#### Hand Carved Roasted Turkey Breast

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

24.00

#### Slow Cooked Pork Belly

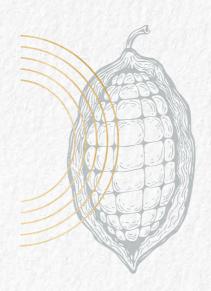
Crackling, toffee apple, squash purée, chorizo jam, sticky red cabbage, Pommes Anna, Welsh cider sauce (D,SD)

24.95

## Vegetables & Salad

Garlic Mushrooms (V,D) 5.25

Green Beans, Broccoli and Peas with Welsh Butter (V,D) 5.25



### Desserts

Traditional Christmas
Pudding
Brandy anglaise
(V,W,D,E,SD)
8.50

Tarte au Citron

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

8.50

Baileys White Chocolate and Cookie Cheesecake Vanilla crème anglaise (W,D,E,S) 8.50

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 arean 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

