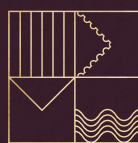
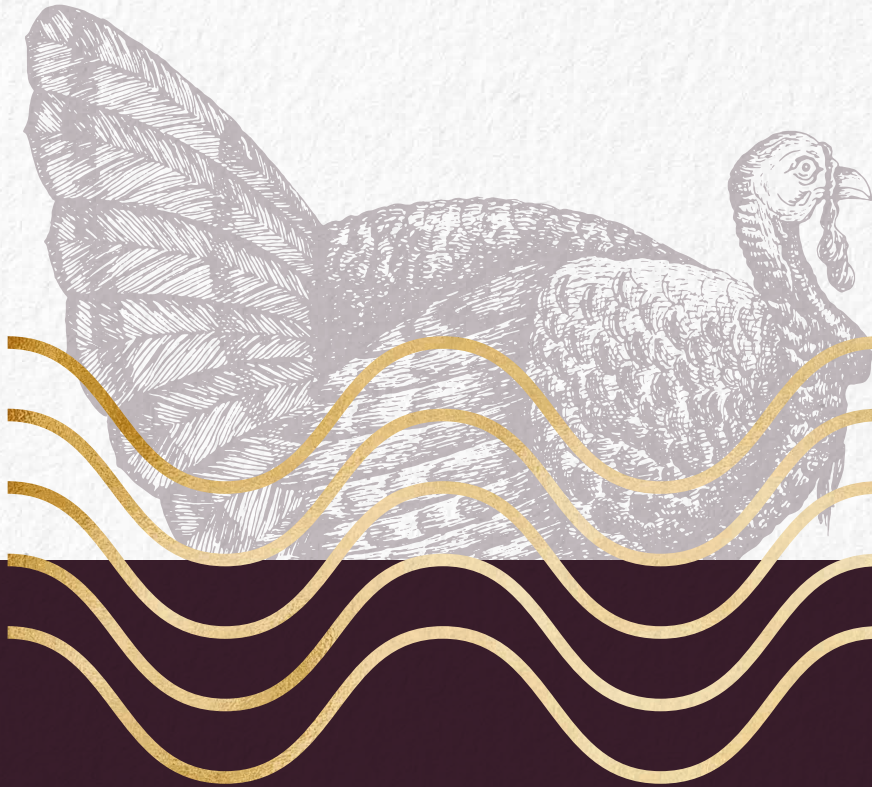


FESTIVE DINNER

Two courses 38.00
Three courses 46.00



THE SORTING
ROOM

Starters

Chicken and Pesto Terrine

Welsh tomato chutney, baked ciabatta,
pork scratching
(SD,D,W)

Superfood Salad 🌿

Hass avocado, beetroot, cucumber, roasted
seasonal vegetables, lentils, black and
white quinoa, toasted spiced pumpkin seeds,
cucumber, broccoli, fresh blueberries,
house dressing
(V,SD)

Spiced Winter Squash Soup 🌿

Herb oil, spiced pumpkin seeds,
paprika puff pastry
(V,S)

Monmouthshire Scotch Egg

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

Smoked Haddock Fish Cakes

Filled with Caerphilly cheese sauce, garlic
aioli, samphire salad
(F,D,E,SD)

Penderyn Single Malt Welsh Whisky Cured Salmon

Brecon vodka crème fraiche, 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)

Slow Cooked Pork Belly

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

Pan Roasted Salmon

Crushed new potatoes, tenderstem broccoli,
white wine and chive sauce
(F,D,SD)

Crown Prince Squash and Spiced Lentil Chestnut Roast 🌿

Roast potatoes, roasted root vegetables,
plant-based jus
(V,W,SD)

Tandoori Roasted Cauliflower 🌿

Sumac basmati rice, naan bread,
poppadoms, lime pickle, mango chutney
(V,W,SD)

Desserts

Traditional Christmas Pudding

Brandy sauce, mulled wine redcurrants
(V,W,E,D,SD)

Warm Chocolate Fondant

Vanilla ice cream, warm chocolate sauce
(V,S,SD,D,E,S)

Sicilian Lemon Tart

Lemon meringue cream, raspberry gel
(V,W,D,E,S)

Vanilla Cheesecake and Winter Berry Compote

Chantilly cream, mulled wine gel
(V,E,D,W)

Sticky Toffee Pudding

Vanilla ice cream, toffee sauce
(V,W,D,E)

Spiced Orange and Caramel Delice 🌿

Orange gel, festive berry compote
(V,S,SD)

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