

## First things first...

### **Soup of the Day**

Carrot and Orange

### **Roasted Honey, Fig and Goats Cheese Tart**

Dressed Rocket, Balsamic Glaze

### **Pressed Ham Hock Terrine**

Tomato Chutney, Toasted Brioche

### **Classic Prawn Cocktail**

Bloody Mary Marie Rose

## Mains

### **Pan Fried Salmon**

Sweet Soy Noodles, Roasted Broccoli

### **Beef Rillettes**

Pesto Creamed Potato, Beef Dripping and Red Wine Sauce, Medley of Vegetables

Selection of Meats from the Carvery

Roast Loin of Pork

Roast Monmouthshire Turkey Breast

Roast Topside of Welsh Beef

All Served with a Selection of Fresh Vegetables and Potatoes,  
Homemade Yorkshire Pudding and Natural Pan Gravy

## Puds

### **White Chocolate Profiteroles**

Dark Chocolate Sauce

### **Stewed Fruits of the Forest**

Flambeed in Brandy, Vanilla Ice Cream

### **Bread and Butter Pudding**

Custard

### **Vanilla Bean Cheesecake**

£30.00 for 3 Courses

£25.00 for 2 Courses

£20.00 for 1 Course