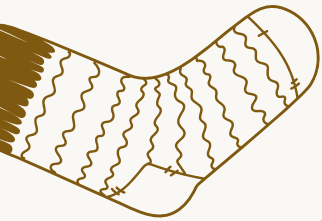




Christmas PARTIES

LIVE MUSIC
every Friday



v vegetarian
ve vegan



Starters

CHICKEN LIVER, GARLIC & BRANDY PÂTÉ
Christmas chutney, mixed leaf & bruschetta

PRAWN & CRAYFISH COCKTAIL
Loafley's bakery bread

GARLIC & CHIVE, VEGAN CHEESE FONDUE ^v
Loafley's bakery bread, chutney & cranberry marmalade

TEMPURA CAULIFLOWER FLORETS ^{ve}
Chilli lime & coriander dip

Mains

SUCCULENT PEMBROKESHIRE TURKEY
With all of the trimmings, honey glazed carrots and parsnips with
Four Seasons seasonal vegetables and homemade gravy

PGI BEEF RUMP STEAK (+£3)
Served with homemade chips, mushrooms, baby vine tomatoes,
homemade onion rings and peppercorn sauce.

WELSH LAMP RUMP STEAK (+£3)
With mint mash, honey glazed carrots, festive cabbage & tenderstem broccoli

THAI SALMON
Coriander rice and tiger prawns

CHESTNUT ROAST ^{ve}
With all of the trimmings, honey glazed carrots and parsnips with
Four Season's seasonal vegetables & homemade gravy

Desserts

TRADITIONAL CHRISTMAS PUDDING
Served with brandy cream

CITRUS CHEESECAKE
Clementine cream & contorni

RICH CHOCOLATE FONDANT
Pembrokeshire ice-cream & berries

*WHY NOT BOOK OUR DOWNSTAIRS CELLAR BAR
FOR AN EXCLUSIVE DINING EXPERIENCE?
2 COURSES £27.50 ~ 3 COURSES £32.50

PRIVATE HIRE
dining space*

