

**ENTREE**

**Whipped Feta and Beetroot Bruschetta**

With a poached egg and rocket leaf garnish.

**Baked Pant Mawr Camembert**

Locally sourced cheese served with red onion chutney and toasted sourdough soldiers.

**Sriracha King Prawn & Shrimp Martini Cocktail**

Served with mango salsa.

**Homemade Chicken Liver and Brandy Pâté**

With toasted tomato & olive bread and homemade chutney.

**MAINS**

**Roast Turkey (vegan roast available on request)**

Butter roasted Pembrokeshire turkey with fluffy goose fat roasted potatoes, cranberry, pork & sage stuffing balls, bacon and mustard pork duvets, honey & thyme roasted parsnips and our homemade bone marrow gravy.

**Landsker Sirloin Steak**

8.2oz sirloin served with chunky chips, roasted tomatoes, mushrooms and a peppercorn and brandy sauce.

**Kung Pao 'Chick'n' (ve)**

A lightly spiced sweet 'chick'n' stirfry with Szechuan peppers, ginger and fresh chillies, served with noodles.

**Fillet of Salmon**

Served with Dijon and chive mash, crispy samphire and a smoked bacon and creamy mussel sauce.

**DESSERT**

**Christmas Pudding**

The traditional dish to end a festive feast. A moist, steamed pudding filled with fruit and served with brandy sauce.

**Chocolate Tart (gf)**

Served with Pembrokeshire cream or ice-cream.

**Blackcurrant and Prosecco Cheesecake (gf)**

Served with Pembrokeshire cream or ice-cream.

**Fruit Tartlet (ve)**

Served with dairy-free ice-cream.

2 Course Set Menu  
£20 pp

3 Course Set Menu  
£25 pp