



CHRISTMAS

Two courses	£21.95
Three courses	£24.95
Two courses with 75cl bottle of house wine	£37
Three courses with 75cl bottle of house wine	£40

To start

Handmade seasonal root vegetable soup

A real winter warmer. Served with a warm crusty roll and proper Welsh Shirgar butter.



Classic prawn cocktail

Sweet prawns on crisp gem lettuce with tomato and cucumber, topped with Marie rosé sauce and a touch of paprika. It's served with fresh wholemeal bread and Welsh Shirgar butter.



Grilled goats cheese

Goats cheese grilled to perfection, sat on a toasted savory muffin. We top it with a delicious beetroot chutney, peppered rocket and balsamic dressing.



Your main course

Welsh turkey parcel with all the trimmings

Welsh turkey parcel stuffed with sage, cranberry and sausage and wrapped in bacon. We serve it with seasonal vegetables, crispy roast potatoes, pigs in blankets and a rich gravy.



Pan-seared salmon

Mouth-watering salmon fillet served with parsley pom purée and creamed spinach topped with charred spring onions, garnished with zesty lemon oil.



Our nut-less roast

A roasted loaf made with pumpkin seeds, sunflower seeds, mushrooms and herbs. We serve it with seasonal vegetables, crispy roast potatoes and a rich vegetarian gravy.



For dessert

Traditional Christmas pudding

Classic Christmas pud served with our rich brandy sauce. The perfect way to finish a festive meal.



Chocolate orange truffle torte

Our rich, decadent torte served with a raspberry compote Chantilly cream. Yummy.



A Welsh cheeseboard

A selection of fine Welsh cheeses – Black Bomber Cheddar, Perl Wen and Perl Las. We serve them with a warming spiced chutney, crackers and grapes for sweetness.

(£3 surcharge)



All food and drink is supplied by Transport for Wales. Products are subject to availability. Prices are correct as of 1 December 2024 and are subject to change.

Food allergies or intolerances?

Before ordering, one of our team can help if you have food allergies or intolerances. They can confirm all specified allergens/ingredients in our food. We can't guarantee our food is entirely free of allergens as we handle foods containing flour, eggs, milk, nuts, and other allergens in our kitchens. So there's a cross-contamination risk.