



Festive Dinner Menu

(For Groups and Open Nights only)

Starters

Roast Parsnip and Sage Veloute served with Parsnip Chips

Pressed Chicken Liver and Baby Leek Terrine served with Toasted Eagles Bakery Brioche

*Perl Las Cheese Tartlet made with Chestnut Pastry,
served with Red Chard and Pickled Shallots*

Main Courses

*Graig Farm Roast Turkey from Newtown, Sage and Onion Stuffing, Pigs in Blankets,
Roast Potatoes, Festive Vegetables and Delicious Gravy,
topped with Homemade Bread Sauce*

*Pan Roast Fillet of Salmon served on a Potato and Beetroot Terrine
with Braised Endive and Sauce Vierge*

Root Vegetable Basket served with a Sage and Onion Cream

Desserts

Traditional Homemade Christmas Pudding served with a Toffoc Sauce

Ruthin Castle Five Sorbet Terrine

Selection of Welsh Cheeses served with Iced Grapes and Lovage Sorbet