



Christmas menu

Enjoy a complementary glass of Prosecco on arrival

Starter

PRAWN COCKTAIL

Atlantic prawns on a bed of crunchy lettuce
with a marie rose sauce

HOMEMADE SOUP V

Honey roasted butternut squash served with
toasted ciabatta bread

SMOKED SALMON

Served with citrus creme fresh

BAKED CAMEMBERT V

Served on a bed of fresh salad & cranberry sauce

TRIO OF BRUSCHETTA VE

Served on a bed of fresh salad & cranberry sauce

Mains

TRADITIONAL TURKEY

Served with roast potatoes, pigs in blankets, yorkshire
seasonal vegetables, sprouts & homemade gravy

WELSH LEG OF LAMB

Served with roast potatoes, pigs in blankets, yorkshire
seasonal vegetables, sprouts & homemade gravy

RIB OF BEEF

Served with roast potatoes, pigs in blankets, yorkshire
seasonal vegetables, sprouts & homemade gravy

SALMON FILLET

Served on a bed of crushed new potatoes, asparagus tips
with a white wine & garlic sauce

VEGAN LENTIL ROAST VE

Served with seasonal vegetables & pomegranate gravy

Dessert

CHRISTMAS PUDDING V

Served with brandy cream

STRAWBERRY & PROSECCO

TRUFFLE CHEESECAKE V

Served with cream or ice cream

CARAMEL APPLE COBBLER V

Served with custard or ice cream

CHOCOLATE ORANGE CHEESECAKE V

Served with cream or ice cream

VEGAN CHOCOLATE BROWNIE VE

Served with vegan ice cream

LUXURY CHEESEBOARD V

Trio of welsh & continental cheeses, artisan crackers
fresh fruit & chutney

3 COURSE ONLY 79.95 / CHILDREN 34.95
UNDER 5'S EAT FREE!
PRE-ORDER ONLY

Bistro 8

