



# 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**  
AVAILABLE CHRISTMAS DAY ONLY  
PRE-ORDER ONLY

*Bistro 8*

