

Private Parties 2026

Bread

Ground Sourdough / Marmite Butter

Starters

Chestnut Mushroom Velouté / Chestnut / Sage / Hafod / Truffle

Pork, Duck, Prune & Pistachio Terrine / Cognac / Apple / Celeriac

Lobster, Prawn & Smoked Salmon Cocktail / Russian Dressing / Avocado / Chilli

Mains

Turkey Ballotine / Parsnip / Cranberry / Cavalo Nero

Roast Fillet of Beef / Caramelised Onion Puree / Yorkshire Pudding

Pan Roasted Cod / Crushed New Potatoes / Spinach / Lobster Sauce

Truffle Arrancini / Cauliflower / Girolles / Parmesan / Chive

(All served with: BLOK Roasties / Miso Glazed Sprouts / Braised Red Cabbage / Honey Mustard Glazed Carrots / Pigs in Blankets / Mum's Gravy)

Dessert

Chocolate Nemesis / Honeycomb / Cherry / Kirsch

Sticky Toffee Christmas Pudding / Spiced Rum Sauce / Vanilla Ice-Cream

Artisan Welsh Cheeses / Individual Accompaniments / Crackers

To Finish

Mince Pies / Tea & Coffee