



THE HAYLOFT

BAR & GRILL

SEASONAL SET MENU: NOVEMBER & DECEMBER

TWO COURSES £24.95 | THREE COURSES £29.95

STARTERS

- Soup of the day** with artisan bread and butter (GF & Ve available)
- Prawn cocktail** with clementine and avocado (GF)
- Deep fried brie** with cranberry sauce
- Pear salad** with parma ham, figs and lemon dressing (Ve available)
- Chicken liver paté** with artisan bread and bourbon butter
- Mushrooms** in a creamy brandied sauce, served on artisan toast (Ve)

MAINS

- Hayloft's Roast Turkey**
with all of the trimmings, vegetables, roasties, Yorkshire pudding & gravy (GF & Ve available)
- Cheese & Mushroom Wellington**
vegetables, roasties, Yorkshire pudding & gravy
- Traditional fish & chips**
with mushy peas and tartare sauce (GF available)
- Bodnant Pie of the Day**
with chips, mushy peas & gravy
- Braised Beef Steak**
in red wine sauce, served with mash and vegetables (GF)
- Roasted Salmon**
tapenade, potato discs, lemongrass & ginger sauce, served with steamed rice (GF)
- Sun dried Tomato & Basil Risotto**
with a dried chermoula crumb (GF & Ve)
- Welsh Lamb Cutlets**
with green pesto, tuscan bean salad and potatoes (+£10 supplement) (GF)

PUDDING

- Bodnant Christmas Bauble** made with local cheese, served with artisan crackers (for 2 people)
- Traditional Christmas Pudding** with brandy sauce
- Bodnant mince pies** with cream and orange zest
- Cherry & ginger crumble** with vanilla custard
- Chocolate mousse** (GF)
- Sliced pineapple in ginger syrup** with coconut and mango sorbet (Ve)
- Selection of ice cream & sorbet** (GF & Ve available)

*(Supplements are added on top of any discount / offer)

Please speak to a member of the team about allergen information and dietary requirements.