



THE HAYLOFT

BAR & GRILL



FESTIVE SET MENU

TWO COURSES 23.95 | THREE COURSES 29.95

Add coffee & mince pies 5

STARTERS

- Soup of the day** artisan bread
- Prawn cocktail** with bread and butter
- Festive paté** with artisan bread and seasonal chutney
- Crispy Snowdonia brie** with cranberry dip
- Pear, blue cheese & walnut salad**
- Wild mushroom tartlet** with dress leaves

MAINS

- Traditional Roast Turkey**
with all of the trimmings, vegetables, roasties, Yorkshire pudding & gravy
- Cranberry Wellington**
with all of the trimmings, vegetables, roasties, Yorkshire pudding & gravy
- Pork Tomahawk chop**
with clove apple pureé, grilled Garni, fried new potatoes
- Wild mushrooms risotto**
with chermoula crumble
- Traditional fish & chips**
with mushy peas and tartare sauce
- Roast salmon**
with tapenade pureé, creamy parsnip pureé and root vegetable gratin
- Leek, cheese & potato pie**
with chips, mushy peas & gravy
- Welsh Black Sirloin Steak (10 supplement)**
with grilled mushrooms, cherry tomatoes, chips, onion rings and dressed leaves

PUDDING

- Pudding of the day** please ask a member of the team
- Apple & ginger crumble** with vanilla ice cream
- Blackberry cheesecake** with meringue and chocolate
- Salted caramel profiteroles** with vanilla ice cream
- Festive Affogato**
- Selection of ice cream & sorbet**

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