

MERRY CHRISTMAS

Homemade Ham Hock, Vegetable and Barley Scotch Broth

Served with a toasted bread roll and butter

King Prawn and Prosecco Warm Vol au Vent

King prawns cooked in a prosecco, cream and tarragon sauce. Served in a warm baked vol au vent and topped grated with aged parmesan cheese

Toasted Goats Cheese Crostini

Served on a seasonal salad, topped with rocket and drizzled with basil pesto oil

Seared Belly Pork

Served on a festive bubble and squeak cake and topped with a fried egg and a brandy and peppercorn sauce

Boozy Mushrooms

*Chestnut mushrooms pan fried in garlic butter, thyme, white wine and cream sauce.
Served on top of locally baked toasted sourdough bread*



Traditional Roast Turkey

Roast turkey breast and thigh served with pigs in blanket, rosemary roast potatoes, chestnut and sage stuffing and gravy

Roast Topside of Beef

Served with Yorkshire pudding, rosemary roasted potatoes and gravy

Cider and Clove Braised Ham Hock

Roasted in a honey and coarse grain mustard glaze served on a bed of buttered mashed potato

Sweet Potato, Spinach, Mushroom and Brie Wellington

Served with rosemary roasted potatoes and a brandy and thyme sauce

Roasted Fillet of Salmon

Served with a saffron and dill sauce and seasoned potatoes

(All the above are served with new potatoes, crushed carrot, parsnips and swede, buttered Brussels sprouts, creamed leeks and peas and cider braised red cabbage)



The Old Stag Christmas Pudding Sundae

*Warm Christmas pudding pieces, rum and raisin ice cream and warm brandy sauce.
Topped with whipped cream and drizzled with toffee sauce*

Warm Chocolate Fudge Brownie

Topped with mint choc chip ice cream, whipped cream and drizzled with chocolate sauce

Baked Apple, Pear and Cranberry Crumble

Served with either custard or vanilla ice cream

Honeycomb Cheesecake

Served with salted caramel ice cream and drizzled with toffee sauce

White Chocolate and Raspberry Meringue Roulade

Served with a spiced mulled wine berry compote

Two courses £24.95 Three Course £29.95



Nadolig Llawen

Cawl Sgotyn Hoc Ham, Llysiau a Haidd Cartref

Yn cael ei weini gyda rhôl fara wedi'i thostio a menyf

Vol au Vent Cynnes Corgimychiaid Mawr a Phrosecco

Corgimychiaid mawr wedi'u coginio mewn saws Prosecco, hufen a tharagon. Yn cael eu gweini mewn vol au vent pob cynnes gyda chaws Parmesan gratiedig aeddfed iawn ar eu pen

Crositini Caws Gafr Wedi i Dostio

Yn cael ei weini ar salad tymhorol, gyda berwr y gerddi a diferion olew pesto basil ar ei ben

Bol Mochyn wedi'i Serio

Yn cael ei weini ar gacen stwnsh tatws a chabetsh Nadoligaidd gydag wŷy wedi'i ffrio a saws brandi a grawn pupur ar ei ben

Madarch Meddwol

Madarch cnau castan wedi'u ffrio yn y badell mewn saws menyf garlleg, teim, gwin gwyn a hufen.

Yn cael eu gweini ar ben bara surdoes a graswyd yn lleol wedi'i dostio



Twrci Rhost Traddodiadol

Brest a chlun twrci rhost yn cael eu gweini gyda selsig mewn bacwn, tatws rhost rhosmari, stwffin cnau castan a saets a greffi

Ochr Orau'r Forddwyd Eidion wedi'i Rostio

Yn cael ei weini gyda phwdin Sir Efrog, tatws rhost rhosmari a greffi

Hoc Ham wedi'i Frwysio mewn Seidr a Chlofs

Wedi'i rostio mewn sglein mêl a mwstard grawn bras ac yn cael ei weini ar wely o stwnsh tatws menyf

Wellington Tatws Melys, Sbigoglys, Madarch a Chaws Brie

Yn cael ei weini gyda thatws rhost rhosmari a saws brandi a them

Ffiled Eog Rhost

Yn cael ei weini gyda saws saffrwn a dil a thatws wedi' u sesno

(Caiff pob un o'r uchod eu gweini gyda thatws newydd, moron, pannas a swêds mêl, ysgewyll menyf, cennin hufennog a phys a bresych coch wedi'u brwysio mewn seidr)



Syndê Pwdin Nadolig yr Hen Hydd

Tameidiau pwdin Nadolig cynnes, hufen iâ rŷm a rhesins a saws brandi cynnes

Gyda hufen chwip a diferion o saws toffi ar ei ben

Browni Cyffug Siocled Cynnes

Gyda hufen iâ sglodion siocled mintys, hufen chwip a diferion o saws siocled ar ei ben.

Crymbl Afalau, Gellyg a Llugaeron wedi'i Gras

Yn cael ei weini gyda naill ai cwstard neu hufen iâ fanila

Cacen Gaws Dil Mêl

Yn cael ei gweini gyda hufen iâ caramel hallt a diferion saws toffi

Roulade Meringue Siocled Gwyn a Mafon

Yn cael ei weini gyda compot aeron gwin poeth sbeislyd

Dau Gwrs £24.95 Tri Chwrs £29.95